

VINS ROUGES DU DOMAINE



# TRADITION

## BOURGOGNE PINOT NOIR

Premium vintage of Pinot Noir from several east-facing plots at Igé.



Thanks to the work undertaken in the vine from spring – with the de-budding followed by the leaf-thinning of the bunches in order to aerate the grapes to a maximum before the green harvesting of them in July, the grapes reaching ripeness in good sanitary conditions. This vintage, essentially coming from old grapes, gives a rounded and fruity wine but also with a beautiful body and a cherry-red color that is typical of the Pinot Noir grape. To be drunk within 5 years, together with traditional dishes, roast beef, red meat and light cheese.

### **PINOT NOIR GRAPE**

COMING FROM  
3 DIFFERENT SOILS

### **CLAY-LIMESTONE SOIL**

**EXPOSURE** South-East

**AGE** Young vines from 10 to 25 years old

**AREA** 4.5 ha

**VINTAGE CUTTING** Single Guyot (cane training system)

**HARVESTING PROCESS** Hand and machine-picked (blending)

**RECEPTION** Sorting belt, destemming and vatting

**VINIFICATION** In vats

**FERMENTATION** 5 to 7 days at 25°C in "Ganimède" vats

**CRUSHING** Slow pneumatic at low pressure

**BOTTLED** On the estate in February

ANNUAL PRODUCTION BETWEEN 20 AND 30,000 BOTTLES