



LE VIGNOT

BOURGOGNE PINOT NOIR

First of the estate's plots for Pinot Noir to have been promoted, situated on a beautiful East-South-East facing hillside which is very early-fruiting.



VIGNOT

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 along with cherry-red color and aromas of red fruit (cherry, blackberry, etc), typical of the Pinot Noir grape. This wine is best drunk within 7 years with traditional dishes, meat and sauces, red meat, game and creamy cheese.

PINOT NOIR GRAPE

ON SOIL MID HILLSIDE

CLAY-LIMESTONE SOIL

EXPOSURE South-East

AGE Old vines from 35 to 45 years old blended using grapes from 3 plots of various ages

AREA 1.50 ha

VINTAGE CUTTING Single Guyot (cane training system)

HARVESTING PROCESS Hand-picked

RECEPTION Sorting belt, destemming and vatting

VINIFICATION In vats between 22 and 25°C – 7 to 10 days

FERMENTATION From 10 to 18 days at 25°C

CRUSHING Slow pneumatic at low pressure

AGEING 100 % in oak barrels from 3 to 5 wines + 15 % in new barrels

BOTTLED On the estate

ANNUAL PRODUCTION BETWEEN 4 AND 5,000 BOTTLES