



Viticulture

Appellation : Vin de France

Grape varieties: Pinot Noir

Type of soil: limestone clay scree

Organic farming certified by Ecocert

Biodynamic agriculture certified by Demeter

Vintage : 2024

Winemaking

Winemaking without inputs, indigenous yeasts

Aging in oak barrels for 12 months

Degrees: 12%

Container : 75cl

Total sulphite : undetectable



Tasting

Serving temperature: 16 to 17 ° C

Food and wine pairing: red meat, grill, cheese

Appearance: ruby red

Nose: red fruits, spices

Palate: morello cherry, woody, lighth tanins,



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