



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 : 2022

Winemaking

Winemaking without inputs, indigenous yeasts

Aging in oak barrels for 6 months

Degrees: 13%

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, light tanins,



Lieu dit Perrozan, 01150 St Sorlin en Bugey France
vignoblepellerin@orange.fr, 06.70.03.29.15

