



Pinot Noir

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: 2020

Winemaking

Winemaking without inputs, indigenous yeasts
Aging in oak barrels for 6 months
Degrees: 12.5%
Container: 75cl

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, ligh tanins, suitable for ageing

