



BOURGOGNE

«Les Blanches»

Climat: Les Blanches

Grape variety: 100 % Pinot noir

Harvest: Hand-picked

Ageing potential

Over 5 years

Food and wine pairings

Red meats, meat in sauce, and mature cheeses..

Serving temperature

14° to 16°C.

Tasting notes

A beautiful, bright ruby-red colour.

The nose is fresh and elegant, centred on fresh fruit aromas.

On the palate, it reveals a supple wine, lightly structured, fresh and fruit-driven.



Vinification

The grapes are transported in crates from the vineyard to the estate. After sorting on a selection table, the bunches are lightly crushed. Maceration is carried out with whole bunches, without punching down, relying solely on daily pump-overs to extract the wine's aromatic and colour structure. The vatting lasts around 15 days, during which alcoholic fermentation takes place. Pressing is done in the purest Burgundian tradition, using a state-of-the-art press. The wines are then racked and transferred into barrels.

Ageing

Aged in oak barrels for 18 to 24 months in our cellars (malolactic fermentation completed). Bottled at the estate.