



A.O.C BURGUNDY

Bourgogne Pinot Noir

'Cuvee Fut de Chene'

Vines: 100% Pinot noir

Vineyard is 40 years old, and located on the hills of Southern Burgundy with beautiful exposure that ensures great maturation for the grapes.

Planting & Yield: 6,000 feet per hectare for an average production of 50 hectoliters per hectare.

Production: Total of 3,500 cases per year on average, of which only 600 cases are aged in oak barrels to create the 'Cuvee Fût de Chêne'.

Green harvest with parcel selection at time of vinification to select the best cuvees for oak ageing.

Vinification: Between 15 to 21 days, cold maceration. All wines are aged in temperature controlled cellars between 9 to 11 months.

Serving: Under 18°C

It is an easy wine to taste, and a great example of entry Burgundy Pinot noir level with plenty of fresh small red fruits.

Open 15 minutes before serving. Drink by 2022.

Pairing: Delicious with any type of meats, potatoes au gratin, terrine, and foie gras.

