



A wine for aging par excellence.

VINEYARD

Terroir: gravel-silt with limestone marls.
Grape variety: Pinot noir.
Surface area: 3.3 hectares.
Age of vines: 20 years.
Reasoned agriculture: mechanical weeding, tillage.



CLIMATE CONDITIONS

Winter: mild.
Spring: a few frosts.
Summer: heat and drought.
Autumn: Indian summer.



HARVEST DATE

September 20, 2018



WINEMAKING

Harvest: manual.
Pre-fermentation maceration: cold.
Fermentation: in thermoregulated stainless-steel vats with regular pumping over, then rack and return.
10-day post-fermentation maceration.
Aging: 10 months in 400-liter fine grained oak barrels.



TASTING

Appearance: ruby red color with a hint of garnet.
Nose: opening with red and violet cherries, discreetly accompanied by a touch of oak.



Palate: beautiful structure with silky tannins that gives a beautiful balance to the ensemble. The fruitiness is elegant, sustained by a dense structure that gives it its full length.

WINE PAIRING

This wine could be described as tailored to escort jugged rabbit, wild boar haunch, braised beef cheeks, or with strong, sharp cheeses.

