

Bourgogne Epineuil
2017

Grape variety : Pinot noir

Age of vines : 30 years old

Density : 10,000 vines / ha

Nature of the soil : Clay-limestone

Geographical situation

Onb the top of Tonnerois' hills

Harvest mode : Mechanical

Vinification

Reception on the sorting table, then cold maceration. Traditional vinification (pressing, alcoholic fermentation, malolactic fermentation and aging in tanks).

On-call time : 3 to 7 years

Typicality

The Epineuil comes from the Pinot Noir grape. This red wine this remark in particular by its lightweight structure.

Serving temperature : 12°C

Our tasting

Delicate ruby to garnet red eye. The nose recalls evanescent hints of violet and notes of red and black berries. This fruity treat opens up on a stronger personality and more intensity with every second passing by bringing even more richness to that aromatic basket. The plumper mouthfeel is structured by fine tanins that are already superbly integrated and smooth. Oak ageing is gently softening this Bourgogne Epineuil into a Pinot Noir from the North of Burgundy that will gracefully evolve with time to reveal its full potential and personality.

Our culinary advice

The Epineuil, will harmonize with poultry, grilled meats and light cheeses.

