

A.O.P. BOURGOGNE PINOT NOIR NICOLAS LEMAITRE SELECTIONS



GRAPE VARIETY 100% Pinot Noir

TERROIR




Soil : Clay-limestone terroir
Altitude : 300 metres.
Vines over 20 years on average.
Western exposure

WINE MAKING

Mechanical harvesting
Short vatting period about 8 days to extract all the fruit's aromas. Alcoholic fermentation and aging in temperature-controlled stainless steel vats.

ALCOHOL CONTENT 13% vol.

TASTING NOTES

-  Purple color
-  Aromas of red and black fruits, evolving towards cooked prune and peppery nuances.
-  A palette of red berries and licorice flavours, with a supple structure and a fresh finish.

FOOD AND WINE PAIRINGS

Vegetable salads, meat pies, poultry and stews.
Ideal partner for fish lovers and roast veal

Ageing potential : 5 to 7 years
Serving temperature : 13° to 15°C

PACKAGING

Bottle : Burgundy shape 750 ml
Naturel cork
Case of 12 bottles