

This wine combines finesse and character. A simple wine to open in moments of relaxation.

| | |
|----------------------------------|--|
| GRAPE VARIETY | 100% Pinot Noir |
| AGE OF THE VINES | 27years old |
| SURFACE | 1,30 ha |
| CULTURE TYPE | 100% organic |
| SOIL TYPE | Sand, pebbles and clay over granite rock |
| HARVEST | 100 % by hand and selective grapes Yield 31hl/ha for vintage 2021 Degré : 13° by vol. |
| NATURE VINIFICATION | Maceration in tank 14 days, 60% destem and 40% in whole cluster. Pneumatic press, Alcoholic and malolactic fermentation are completed in tank with native yeast and native bacterium for malolactic. No fining, very light filtration at bottling |
| MATURATION | Maceration in tank the time it takes ! Sulphites < 4 g/hl |
| DESCRIPTION | Granite soils and ocean climate of our vineyard is perfect to obtaining a beautiful Pinot Noir. We work our vines with methods that respect the identity of the soil, the grape-variety and the nature. The label with the ladybug says that! The man works with the nature and not against the nature. Garnet coloured with pinkish reflections. On the nose, aromas of red fruits like redcurrant is accompanied by floral and peppery notes. The mouth is rich and elegant with fine tanins. |
| FOOD AND WINE PAIRING | Quail with grapes, grilled pork chop, beef filet with red fruit sauce, strawberry pie |
| TASTING | 16° C Recommended storage time : 3 to 5 years |

