

PINOT NOIR

Vin de France / Wine of France

100% Pinot Noir

SOIL

Clay-siliceous soil with many flint rocks on top. Limestone at 20-30cm.

VINIFICATION

Manual harvest and destemming.

The whole grapes are put in a stainless-steel tank where the maceration will take place for 2 to 3 days at 4-6°C while pumping over. This is the cold pre-fermentation that will help gain distinctive aromas. Then the fermentation will happen between 18 to 22°C during 8 days to keep a maximum of flavors.

Maturation on lees for 5 months.

TASTING

Smooth wine with strong cherry flavors. Ideal with meat and summer barbecues.

PRESERVATION

Preservation between 2 and 5 years.



*Rousseau
Frères*

www.rousseau-freres.com

4 Le Vau – 37320 Esvres

contact@rousseau-freres.com | Tel : 02 47 26 44 45

