



Bourgogne Pinot noir Vieilles vignes - Terroir Valotte

Parcels: Côte Chalonnaise, commune of Valotte in Chassegy-le-Camp

Cépage: Pinot noir

Type of soil: clay-limestone

Years of planting: 1961

Winemaking Process and Aging :

The grapes are hand-harvested in small crates to preserve the berries. The grapes are sorted and destemmed, then placed in vats for a duration of 12 to 14 days. After pressing, the wine is aged for one year with 10% new barrels. Bottling is done by gravity and in accordance with the lunar calendar.

Tasting : Fruity, juicy, and indulgent wine to be enjoyed in its youth.

Ideal temperature to drink: 14 to 16°C

Aging: immediately to five years