

vin de Bourgogne



## BOURGOGNE PINOT NOIR

### Origin

Bourgogne, France

### Grape variety

Pinot noir

### Age of the vines

30 to 70 years

### Soil

Shallow soils dominated by limestone

### Vinification

Traditional vinification in open vats, vatting lasting about 10 days. Fermentation and ageing of wines in steel tanks.

### Situation

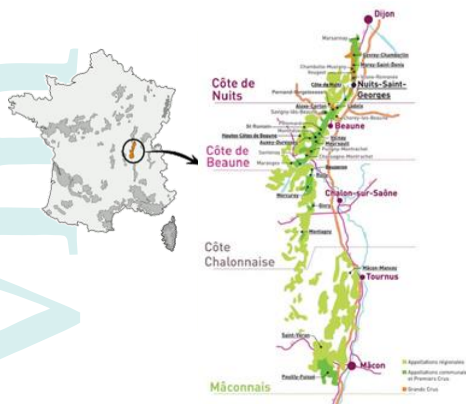
The AOC Bourgogne Pinot Noir extends over the departments of Yonne, Côte d'Or and Saône et Loire. Bourgogne Pinot Noir is a regional AOC, which means that the wines can be produced in all of the Burgundy region. This AOC represents half of the local production and covers almost 2000 hectares of area with strict criteria of vinification and elaboration, offering wines of high quality (yields/terroirs/production methods and local know-how). Thanks to the location of the vineyard, the wines of Burgundy can have a unique identity and remain the best terroir for Pinot Noir and Chardonnay.

### Tasting

This elegant wine with a beautiful ruby red color offers notes of small ripe black fruits, morello cherry with a slight touch of cherry kernel underlined by spicy and smoky notes on the finish. On the palate, it is structured and balanced with nice tannins revealing the elegance of Pinot Noir.

### How to drink and serve

Bourgogne Pinot Noir should be served between 13° and 15°C, it will pair beautifully with grilled meat and with cheeses such as Brillat-Savarin. Drink within 2 to 3 years.



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