



BOURGOGNE NOTRE DAME DE BONNE ESPÉRANCE

VINIFICATION

HARVEST: Manual and sorting

VINIFICATION: 100% destemmed, traditional vinification in thermoregulated stainless steel vats. Vatting of 15 days.

MATURING: 10 to 12 months partially in oak barrels as well as stainless steel tanks. Doesn't include new oak.

TASTING

TASTING NOTES: Pleasant bouquet of crushed blackberries and raspberries. The palate is medium-bodied with light, spicy opening, a good density and a solid blackberry, strawberry finish. A pleasant wine to drink young.

FOOD & WINE PARING: Barbequed meats and veggies, meat pie or roasted suckling pig.

AGING POTENTIAL: 2 to 5 years

SERVICE TEMPERATURE : 16°C

VINEYARD

GRAPE VARIETY: Pinot Noir

EXPOSITION: Four plots located on Savigny-les-Beaune, Ladoix-Serrigny, and Pommard. Including the climat "La Chappelle Notre-Dame" located on the map.

SOIL: Clay and limestone

SURFACE: 2,5 hectares

VINEYARD AVERAGE AGE: 30 years

AVERAGE PRODUCTION: 15 000 bottles

