

Bourgogne Pinot noir 2021

Les Alliés

100% PINOT NOIR

Character: With its purple color, this wine develops aromas of red and black fruits (strawberry, cherry, blackcurrant, blueberry) evolving towards cooked prune and peppery nuances.
In the mouth it is structured and round. Its tannins and the fruit hold a good head-to-head.

Food and wine pairings : Pair it with vegetables in salads, meat pies, poultry or even a stew.
It is the ideal partner for lovers of fish and roast veal.

Serving temperature : To be served between 12 to 14°C in young wine, 14 to 16°C in more mature wine.

Soil : chalk & clay

Grape variety : Pinot Noir 100%,

30 years old vineyard

stainless still 100%

Bottle : bourguignonne 750ml

Cork : diam's cork

case of 12 x 750ml

Palette VMF : 70 cs of 12 bottles

gross weight : 1100 kgs / pal

Gencod : 3760166761647

Gencod Case : 3760166762835

