

2017

AUVERNAT



100 % Pinot Noir.

We harvest all grapes by hand in cases of 25 kgs, before carefully sorting them in the cellar.

The grapes are 100% destemmed.

Fermentation in tronconic concrete tank. Four week of maceration with control of temperatures.

Daily pumping over or punching of the cap twice a day.

Ageing in tronconic concrete tank during 6 months.

Filtration & bottling in domain.

The pinot noir, once called Auvernat in the Loire Valley, is seduced by the quality of its fruit, its freshness and its silky matter.

Located on the clay-limestone soil of the vineyard, this Pinot Noir was harvested by hand, in order to be skilfully vinified. All in all, it reveals a real intensity, a fruit of a natural purity that gives way to a spicy note.

To be tasted with meats in sauce and Auvergne cheeses.