Caves de la Chaume

PRÉSENTATION



Bourgogne Pinot Noir

Destemming
Cold settling for 5 to 8 days
Punching down and pumping
over
Alcoholic and malolactic
fermentation in stainless steel

Ageing: In stainless steel tanks for 9 to 12 months on fine lees.

Wine tasting:

vats.

- A clear ruby colour with cherry highlights.
- Delicate nose of morello cherry, raspberry and a hint of sweet spices.
- Supple and fresh on the palate, with fine tannins and a lovely liveliness.
 Elegant finish, with red berries and a floral touch.

Pairings:

Ideal with roast poultry, mushroom pie or soft cheeses such as Brie.