



TRENEL

BENE FACIT ID QUOD BENE AMAT

VIN DE BOURGOGNE

BOURGOGNE PINOT NOIR

**Appellation:**

AOP Bourgogne

Grape variety:

Pinot Noir

The Bourgogne AOP extends over 3 French departments. It is a regional AOP and can therefore be used throughout the Burgundy region. This AOP covers almost 2,000 hectares. It follows strict vinification and production specifications in terms of yields, terroirs, production methods and local savoir-faire, resulting in wines of the highest quality. The geographical location of the vineyards gives "Bourgogne" wines a unique identity and makes them the favourite terrain of the Pinot Noir and Chardonnay grapes.

Soil:

Shallow, predominantly limestone soils.
South/south-east facing slopes.

Vinification:

Traditional vinification in open vats with a vatting period of around 10 days. Fermentation and ageing in stainless steel vats for 6 months. No fining but a light filtration.

Tasting notes:

Appearance: Ruby red hue.

Nose: Notes of ripe dark berries and Morello cherries with a hint of cherry stones complemented by spicy and smoky notes on the finish.

Palate: A fresh, structured and well-balanced wine with lovely tannins revealing the elegance of the Pinot Noir grape.

Serving suggestion:

Serve between 13-15°C. Ageing potential of 3 to 5 years.

Food wine pairing: Enjoy with grilled meats or a mature cheese such as Saint-Nectaire.



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