Bourgogne Pinot Noir

Domaine Gille **Bourgogne Pinot Noir** is harvested manually. Vinification starts with 5 days of cold maceration followed by natural fermentation without external yeast or temperature control. Maturation lasts 15 months in fine texture, medium toasted, oak barrels (1/3 new).

TERROIR

Location: Vosne-Romanée, East
Vineyard: Limestone and clay - 10 000 vines/hectare – yield: 50hl/ha.
Training: Ploughing, guyot pruning, free of pesticides and herbicides

TASTING NOTES

Temperature: Best served between 12°C and 16°C (53°F – 60°F)
Colour: Ruby with bright glints
Nose: Red berries, hints of blackcurrant
Mouth: Well balanced fresh and fruity. The tannins are soft, the finish lingers with hints of vanilla.
Potential: 9 years

PARING

Perfect for barbecues. Enjoy with grilled beef, white meat, or delicatessen. Soft tannins also compliment white meats.

- ✓ Alcohol: **12.5%**
- ✓ Soil: **Clay and limestone**
- ✓ Grapes: **100% Pinot Noir**
- ✓ Appellation: **Bourgogne Rouge**

AWARDS

Bourgogne Pinot Noir 2013
Décanter WWA 2015 **SILVER**

Bourgogne Pinot Noir 2020
Décanter WWA 2022 **SILVER 90**

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