

DES LYRES DE PINOT 2017



👑 APPELLATION

Vin de France

👑 GRAPE VARIETY

Pinot Noir.

👑 SOIL

Silty-clay.

👑 VINIFICATION

Stainless steel tank.

👑 AGEING

Oak barrels.

👑 AVERAGE AGE OF THE VINES

25 year-old.

👑 YIELD

52 hl/ha.

👑 AGEING

3-5 years.

👑 SERVING TEMPERATURE

12-14°C.

SITUATION

Overlooking the Auxois area, on the border of the Morvan, in the village of Villaines-les-Prévôtes, our vines are favorably exposed to the South-South-East, planted in lyres (V-shape) and exclusively harvested by hand.

TASTING AND FOOD PAIRINGS

A ruby-red robe and an intoxicating bouquet of cherry, raspberry & blackcurrant with a velvet mouth and spicy accents ... Such a delight! Served chilled, it will be delicious with cold meats, meats, cheeses or desserts.