

## DES LYRES DE PINOT NOIR



👑 APPELLATION

IGP Coteaux de l'Auxois

👑 GRAPE VARIETY

100% Pinot Noir

👑 SOIL

Clay limestone.

👑 VINIFICATION

Long maceration with punching down.

👑 AGEING

Oak barrels.

👑 AVERAGE AGE OF THE VINES

25 years

👑 YIELD

40 hl/ha

👑 AGEING

5 years.

👑 SERVING TEMPERATURE

16°C

### SITUATION

On the heights of the Auxois country, at the limit of the Morvan and in the commune of Villaines-les-Prévôtes, our vines planted in lyres enjoy a favorable south / south-west exposure and are exclusively harvested by hand.

### TASTING AND FOOD PAIRINGS

Des Lyres de Pinot Noir, with its ruby color and violet hues, is a fragrant wine of red fruits, revealing notes of cherry, raspberry, and black currant. This generous bouquet is mixed with melted tannins making the whole harmonious. There is a certain power, softened by a subtle vanilla note on the finish.

The fruit and depth of this wine make it an ideal companion for a piece of beef.