



BOURGOGNE ROUGE
100% Pinot Noir

Bourgogne Rouge comes from 40-year-old vines located in the upper part of the village of Savigny, at an altitude of 350 meters. The vines are trained high to give the grapes maximum exposure to the sun, and harvesting is done by hand. It is vinified in the same manner as the other reds but is 50% aged in barrels and 50% in tank for only 10 months.

Pairs well with mild and creamy cheeses, grilled salmon or tuna, chicken in creamy sauces



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