



1678 - BOURGOGNE

HERVÉ KERLANN

Bourgogne Pinot Noir

Fruity & Silky

The Vineyard

Annual production 6 000 bottles

Grape variety Pinot Noir

Soil Clayey and chalky

Average Vine Age 30 years

Situation Blending of several plots from Mercurey and Echevronte villages.

Winemaking

Grapes are 100% destemmed after sorting. Pre-fermentation maceration (12°C) for 3 days. Fermentation in open vats during 7 days, temperature controlled with pumping-over and punching of the cap twice a day. After devatting, a cold settling is done during 4 days at 15°C.

Ageing 12 months in oak barrels, 15% new. Malolactic fermentation in the barrels. Light filtration before bottling.

Tasting Note

Color Raspberry red **Nose** Freshly handpicked strawberries **Taste** The wine has a tender texture, nice acidity with a round finish.

Food matching Vegetable Salads – poultry - “pot-au-feu” – veal – fish

Serving Temperature 12-14°

An affordable Pinot Noir for a good overview of Burgundy

