



1678 - BOURGOGNE

HERVÉ KERLANN

Coteaux Bourguignons

Simple & enjoyable

The Vineyard

Annual production 6 000 bottles

Grape Variety 100% Pinot Noir

Average Vine Age 35-40 years

Situation Vines of Pinot Noir are located in Volnay.

Winemaking

Grapes are 100% de-stemmed after sorting.
Pre-fermentation maceration (12°C) for 3 days.
Fermentation in vats, temperature controlled with pumping-over and *délestage*.

Ageing 10 months stainless steel vats to preserve fruity and freshness with oak to bring some aromatic complexity. Soft filtration and bottling.

Tasting Note

Color Bright red with nice clearness **Nose** Fresh fruits of pomegranate **Taste** This wine is full fruited, not over-tannic and quite lively.

Food Matching Grilled meat/fish – cheeses – pork – beef stew

Serving Temperature 14 – 15 °

Pleasant wine for casual gathering

