



1678 - BOURGOGNE

HERVÉ KERLANN

Pinot Noir Vin de France

Generous & gourmand

The Vineyard

Annual production 10 000 bottles

Grape Variety Pinot Noir

Soil Clayey and silty

Origin Mix of IGP Sainte-Marie-la-Blanche (located 5 km from Beaune) and IGP Languedoc.

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 Dark ruby **Nose** Strawberry, slightly spicy

Taste A generous and gourmand Pinot Noir with a medium body. A good expression of fruits.

Food Matching Perfect for lunch - grilled meat - pork

Serving Temperature 12 – 14 °

*Another way to express the generosity of
Pinot Noir*

