



1678 - BOURGOGNE

HERVÉ KERLANN

## Bourgogne Pinot Noir Cuvée H

*Silky & balanced*

### The Vineyard

**Annual production** 9 500 bottles

**Grape variety** Pinot Noir

**Soil** Clayey and chalky

**Average Vine Age** 45 years

**Situation** The vines come primarily from Santenay village.

### Winemaking

Grapes are 100% de-stemmed after sorting. Pre-fermentation maceration (12°C) for 3 days. Fermentation in temperature controlled vats with pumping-over and punching of the cap twice a day. Wines are put in barrels by gravity.

**Ageing** Free-run wine and press wine are aged separately. 12 months in oak, 30% new. Complete malolactic fermentation. Bottling after a soft filtration, very little use of SO<sub>2</sub>.

### Tasting note

**Color** Cherry red **Nose** Black cherry, Sarawak pepper notes and smooth oriental spices **Taste** A lovely Bourgogne with a silky texture, a well-structured matter and a good balance between acidity and tannins.

**Food matching** Grilled meat – duck – cow milk cheese – Beijing duck

**Serving Temperature** 15°

*Our best seller red wine, the core of our range (made as a Village)*

