



BOURGOGNE EPINEUIL

Expression



- *Color:* Red
- *Alc.:* 12.5 by vol.
- *Grape variety:* Pinot Noir
- *Vintage:* 2015
- *Serving temperature:* 15°C/59°F – 17°C/57.2°F
- *Worth keeping:* 10 years

- *Cuvée Expression:* this Epineuil is made of a blend of grapes from several plots. Stainless steel tanks only are used for fermentation and ageing in order to preserve the typical expression of Pinot Noir on our soil and obtain a fresh and fruity red wine.

- *Soil:* dating from the upper Jurassic, alternation of marl and

limestone of the Kimméridgien allows a deep rooting and thus a good expression of the terroir.

- *Winemaking:* maceration in stainless steel tanks. Yeast addition, 10 days of alcoholic fermentation with light punching of the cap and regular pumping over of the must to extract color and fresh aromas of the grapes. The ageing continues for 10 months in tank, and the malolactic fermentation naturally occurs. Finally, filtering and bottling are carried out at the winery.

- *Tasting notes:*

- Appearance: intense garnet red, clear and bright.
- Nose: red and black fresh fruits aromas and spicy notes.
- Taste: straightforward and gourmand, red crisp fruit aromas.

- *Food pairing:* easy to serve for after work, tapas, pizza or any other quotidian plate. Perfect with ribs or grilled meat.