

VICTOR BERARD

BOURGOGNE – Pinot Noir

Origin: Vineyards that produce Bourgogne wines stretch in a long, discontinuous band from Auxerre (Yonne department) to the south of the town of Mâcon (Saône et Loire department) as well as into the Rhône department. It goes transversally from Dijon to Chagny.

Soil: Clay and limestone.

Vinification: The grapes are de-stemmed and crushed before macerating for 8 days. They undergo malo-lactic fermentation and are aged in tanks.

Tasting notes:

- **Color:** Shimmering, ruby red.
- **Nose:** Fruity with complex aromas of kirsch (cherry liqueur) mingled with redcurrant.
- **Palate:** Bright, balanced with mellowed tannins.

Recommendations: The ideal accompaniment to roast beef, game and cheeses.

Serving condition in F°: 61 to 65

Cellar potential: 3 years.

Alcohol content: 12.5

Bottle Capacity: 750ml

