



## **Pinot Noir Bourgogne Rouge 2008**

**Number of bottles:** 3600

**Origin:** Grapes selected from parcels of Pinot Noir in the Cote Chalonnaise.

**Vinification/ageing:** Alcoholic fermentation and ageing from destemmed grapes in temperature controlled stainless steel – for a period of approx. 10 months.

**Tasting notes:** Light ruby red in colour with explosive clean fresh fruit aromas of strawberry and cherry. Nothing too fancy yet very approachable with soft supple tannins and a lovely acidity. This wine makes a great partner for a glass on its own during the *aperitif*, accompanied with a light meal or summertime BBQ. Serve at approx 16 degrees and drink now through 2014.