



COTEAUX DU GIENNOIS

Complexity, Intensity, Pleasure



TERROIR

Limestone clay.

GRAPE VARIETALS

80% Pinot noir, 20% Gamay.

WINEMAKING

Alcoholic fermentation takes place in tank (15-20 days). The must is assembled every day to extract the best of the colouring matter and tannins. The wine is then extracted and aged for 1 year in barrels.

FOODPAIRING

As an aperitif with friends, with charcuterie, hard cheese or grilled vegetables.

TASTING

12-14°, storage time between 3 and 5 years. A small refreshment before tasting allows to exalt its aromas.

« Our red Giennois has a typical nose with dark fruit and hints of spice. The freshness on entry to the palate is partnered by a velvety texture.

