



LE CHAMP JACQUOT

Coteaux du Giennois

Fruity, Spicy, Elegant



TERROIR

Limestone.

GRAPE VARIETALS

Pinot noir.

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 a vineyard terrine or at table with a beautiful white meat.

TASTING

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

« Le Champ Jacquot has beautiful fruity and floral aromas. Rich on the palate, this complex wine will delight the most refined palates.

