


# BOURGOGNE PINOT NOIR 'LES ARDILLERS' - ORGANIC

ORGANIC VEGAN

## Burgundy, France

## Vincent Wengier

www.chablis-wengier.fr

### Method & Production

Hand-picked estate grown Pinot Noir grapes, from vines located to the south of the appellation on slopes. Maceration for around twelve days with daily pump overs. Fermentation in stainless steel using selected yeasts. Malolactic fermentation carried out in barrels. Ageing for 12 months in 228-litre Burgundy barrels. Filtration and light fining before bottling. Three to six months bottle refinement before release.

### Tasting Notes

The nose opens with an enticing bouquet of ripe red fruits and luscious morello cherries. On the palate, it offers a generous and well-balanced profile, accentuated by a delightful fruity freshness. The tannins are supple and seamlessly integrated, adding to the wine's elegance. A quintessential example of classic red Burgundy!

### Food Matching

Oeufs en Meurette

| Code | Label name | Grape variety | Vintage | Alcohol | Closure type | Case size | Organic | Biodynamic | Vegan | Natural |
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| **Red Wine** | | | | | | | | | | |
| VW0823 | Bourgogne Pinot Noir 'Les Ardillers' - Organic | Pinot Noir | 2023 | 13.0% | Cork | 6x0.75lt | Yes | No | Yes | No |