



BOURGOGNE PINOT NOIR

Burgundy, France

Domaine de la Pierre des Dames

www.domainedelapierredesdames.fr

Method & Production

The estate grown Pinot Noir grapes are machine harvested from vineyards in Chevagny-Lès-Chevrières and Prissé. Maceration for 10 days. Fermentation in stainless steel, using selected yeasts. Followed by seven months of ageing on the fine lees, before filtration.

Tasting Notes

This Bourgogne Rouge reveals enticing aromas of spices and dried flowers, particularly peonies. On the palate, it is luscious and aromatic, with notes of fresh red cherries, showcasing softness and delicacy. A light bodied wine, with great freshness and elegance.

Food Matching

Magret de Canard

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
PD0423	Bourgogne Pinot Noir	Pinot Noir	2023	12.5%	Cork	6x0.75lt	No	No	No	No