



BLASON DE BOURGOGNE

FAMILLE DE VIGNERONS

BLASON DE BOURGOGNE is a range of authentic appellations outcome from a diversity of terroirs, specific to Bourgogne. Each cuvée was thought by our Cellar Master who has selected the grapes and made sure to extract the best.

BOURGOGNE

APPELLATION D'ORIGINE CONTRÔLÉE

PINOT NOIR

VIN DE BOURGOGNE

« *Charming and Fruity* »



❖ THE TERROIR

Produced from limestone-clay soils in the hills of Hautes Côtes.

❖ GRAPE VARIETY

Pinot Noir.

❖ WINEMAKING AND MATURING

Cold pre-fermentation maceration, 15 days vatting, alcoholic fermentation in stainless steel vats. Complete malolactic fermentation. Matured for 12 months in vats.

❖ TASTING NOTES

Ruby red colouring with good depth. A seductive bouquet, featuring aromas of fern and red fruit, appeals to the senses. The structured texture in the mouth, along with its spicy flavour, makes this Pinot Noir singularly authentic.

❖ FOOD PAIRING

Enjoy red meats, veal or Asian cuisine.

Serving temperature : 14°C to 16°C.

Mis en bouteille à la propriété

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