



CUVEE CHANSON

Pinot

GRAPE: Pinot Noir

TERROIR: shallow clay-limestone soil on silty-limestone bedrock.

HARVEST: by hand.

VINIFICATION: very light sulphuring on picking, cold maceration with pumping over twice a day, no cap-punching, devatting at the end of the alcoholic fermentation, aging in barrels, malolactic fermentation, very light sulphuring on bottling.

TASTING NOTE:

Intense ruby-pink colour. Fresh morello cherry aromas. Elegant, upstanding and beautifully structured fresh feel in the mouth. An explosion of ripe plum and cherry flavours, with a hint of licorice.

ENJOY as an aperitif with prunes wrapped in bacon, red fruit and goat's cheese brochettes; followed by a ham soufflet, or a *magret de canard* with cherries and celery purée; for dessert with a Saint Honoré, or cream puffs.

Serve at 15°C, ideally in a fine wine glass.

CONSUMERS' ADVANTAGES:

- Our wines come from grapes cultivated ORGANICALLY AND BIODYNAMICALLY (under conversion) by a HUMAN SCALE winery with the will and talent to produce wines that FLOURISH WITH BIODYNAMICS.
- Because *sulphur* doses are *minimized* our wines can fully express themselves and our drinkers enjoy the health benefits.
- A PREMIUM wine from a MARKET SEGMENT that's INTELLIGIBLE AND EVIDENT both to connoisseurs and wine novices!