

## "Pinot Noir" Côteaux Bourguignons



### RUB\_VIGNOBLE

vignoble : Our Pinot Noir is produced in the town of Villers-la-Faye in the place called "Sous le Mont".

superficie : 0.21 ha

altitude : 230 m

exposition : South

encepagement : Pinot Noir

densite : 10,000 vines / ha planted in low vines

methode : Organic cultivation

### RUB\_CAVE

cave : Harvested by hand and at maturity, the grapes are then sorted, 100% destemmed and put in vats. Pre-fermentation at 10°C. The vatting lasts between 15 and 20 days. After devatting, pressing and settling, the wine is placed in barrels of 228L for at least 5 years, to undergo its malolactic fermentation before starting the aging for about 12 months. A single racking and no filtration before bottling.

elevage : 228L barrels aged at least 5 years

production : 800 bottles on average

format : Waxed bottles (75cl) and waxed Magnums (150cl)

### RUB\_DEGUSTATION

robe : Deep ruby

aromatique : Charming nose, of great intensity with scents of fresh red fruits

bouche : Gourmet and light, with a lot of freshness.

### RUB\_SERVICE

temperature : 15-16°C

garde : now with a lot of pleasure.

accords : As a starter, goes very well with parsley ham or pie. It can also be associated with cheeses or as a dessert with fresh red fruits.