

MAISON ANTOINE GEOFFROY Grand Vins de Bourgogne

Bourgogne Rouge Pinot Noir Vieilles Vignes 2022



Technical detail: Grape: 100% Pinot Noir Location: Cote d'Or Vine Age (Av): 45 to 50 years Soil: Clay & Limestone Harvest: Hand picked Ageing: French oak Alcohol: 12.5%

Tasting Note:

This Bourgogne Pinot Noir is a delightful, fruit-forward Burgundy that showcases the purity and elegance of old vine Pinot Noir

On the nose, dark cherry, red berry fruits and spice.

To taste, blackcurrant, with a hint of liquorice and a well-balanced elegant finish



Food Pairing:

Duck, Boeuf Bourguignon, mushroom dishes and cuts nicely through fatty fish

Recommended serving temperature: 15°C

www.maisonantoinegeoffroy.com