

MAISON ANTOINE GEOFFROY Grand Vins de Bourgogne

Volnay Les Pitures 1er Cru Vieilles Vignes 2019



Food Pairing:

Game Birds, Wok fried vegetables or poultry Risotto and pasta with mature cheese or red meat sauces

Tasting Note:

With a vivid dark red colour, then an abundant bouquet of red fruits and earthy notes. Elegant and soft tannins, with sweet touches of oak and ripe fruity aromas. Good depth and lovely harmonious finish. Earthy red fruit, elegance and depth.



Technical Detail:

GRAPE VARIETY: 100% Pinot Noir AGED French Oak Barrel VINES: 65-year-old Hand picked NATURAL YEAST FERMENTATION ABV: 13.5% SOIL: Clay on Limestone, southeast facing CLOSURE: Cork Alc by vol: 13.5%

www.maisonantoinegeoffroy.com