



JEAN-PHILIPPE MARCHAND

Bourgogne Pinot Noir

Geographical location :

Situated in the central of Burgundy. Between 280 and 380 meters altitude. The climatic conditions are favorable for the cultivation of the vine. The soils are composed of brown limestone and brown calcium.

Grape variety :

100% Pinot Noir

Harvest :

By hand

Tasting notes :

They are richly coloured- cherry-red to ruby flecked with violet. With age, shading towards dark ruby. And they are fresh and full of aroma (scents of small red fruits, blackcurrant and raspberry with spicy nuances). Their good tannin- balance makes them easy to drink, fruity, round, strongly reminiscent of their terroir.

Temperature serving :

15°C-16°C

Keeping qualities :

From 5 to 7 years

Serving suggestions :

With salmon, all white fish and shell fish, pheasant, duck and other fowl. It is great with venison, buffalo and lean pork. Therefore, they go with rather delicate dishes that are to some degree aromatic-vegetable salads, meat or poultry tarts, or simmered beef and vegetables (pot-au-feu).