

Château de Cîteaux
Philippe BOUZEREAU



BOURGOGNE PINOT NOIR

SURFACE: 0,33 ha
PLANTATION: 1967
GRAPE: Pinot Noir
KEEPING TIME: Between 4 and 8 years.

GEOLOGY: Brown, limestone and deep soil.

CULTURE: Total ploughing , no chemical weeding. Phytosanitary control

WINE MAKING AND AGEING: Manual grape harvests, sorting in two step. Destemming in 100 %. Maceration of 21 days of which 10 days of cold maceration. Breeding 12 months in barrels. Bottling after a light filtration.

TASTING AND SERVICE: Cherry Robe. Fine and open nose, revealing a light perfume of strawberry, raspberry and redcurrant. Supple and delicate, fine and harmonious texture. Fresh, elegant and fruity final. Service between 12° to 14° with venison terrine or "oeuf en meurette".