

Grands vins de Bourgogne - Propriétaire Récoltant

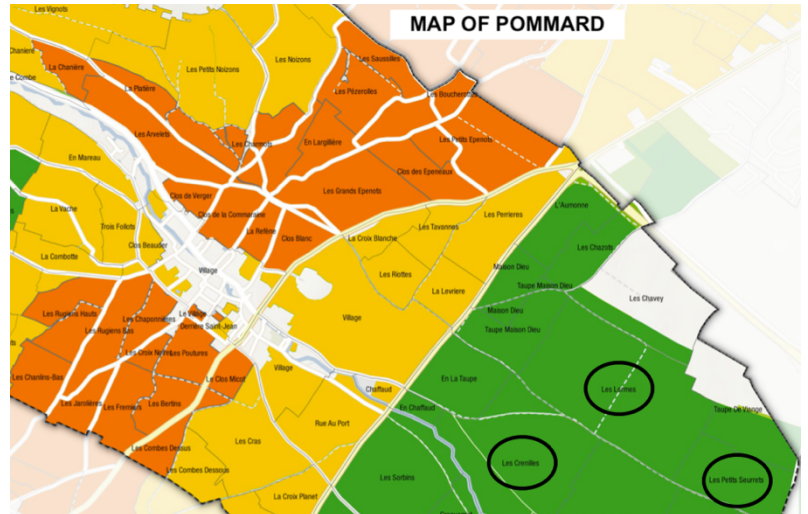
Domaine Michel Arcelain

Pommard

Bourgogne Côte d'Or Pinot Noir

Locality: "Les Lormes",
"Les Petits Seurets" and
"Les Crenilles"

Grape variety: Pinot Noir



Our Bourgogne Côte d'Or "Pinot Noir" is aged for 20 months in oak barrels, it has aromas of red fruits, with light tannins and a ruby color typical of the grape variety.

More elaborate aromas of undergrowth and spices will appear with ageing.

It can be served as an accompaniment to grilled or roasted red meats.

Then, as it ages, it will go perfectly with more sophisticated dishes such as "Boeuf Bourguignon" and soft cheeses.

Vinification: 100% destemmed, vatting for 15 days

Ageing: 20 months in oak barrels, no new oak

Serve: 16/19°C

Preservation: 5-10 years