

Domaine de *Mauperthuis*

Grande Réserve Pinot Noir



Cépage

Pinot Noir

Terroir

Kimmeridgian on a slope facing south.

Elevage

Yields are limited in order to get concentrated Pinot Noirs :High density plantings, short cutting. Grapes are 100% destemmed. Fermentations are made with wild yeasts followed by a 12 months aging in french oak barrels (10 to 15% new). The movements and inputs are limited to the bare minimum in order to guarantee an authentic terroir taste.

Dégustation

Straight ruby colour with a hint of mauve highlights. The nose is strong (small red fruits and hints of humus and undegrowth),and preludes a round and seductive palate with just the right degree of acidity. Its texture is firm without severity, flavouring and captivating

Accord Mets-Vins

Roasts of pork or beef, or braised veal harmonize well with Grande Reserve Pinot Noir. It also pairs well with cold cuts or cheese.

Serve at 15°C

Garde

In good conditions, this wine can be cellared 10 years.