

CUVÉE DECANter BOURGOGNE PINOT NOIR "SAINT CLOS"

- 🌐 **Country** – France
- 📍 **Region** – Bourgogne AOP, Burgundy
- ⚙️ **Producer** – Domaine de Rochebin
- **Type** – still wine

- 💧 **Color** – red
- 🍇 **Grape variety** – 100% Pinot Noir
- 💧 **Alcohol content** – 13%
- 🍷 **Volume** – 0,75 l

- 👅 **Tasting characteristics** – The wine has a rich bright purple hue. The aroma opens rich tones of ripe red berries with peppery nuances. Elegant and silky in the mouth, the wine shows notes of boiled stone fruits with rounded and dry tannins. Lively and silky in taste, the wine shows rich fruit tones with a crisp lemon finish.

- 🍷 **Gastronomy** – Ideal as an aperitif, as well as in combination with meat pies, stew, roast chicken or veal.

Recommended serving temperature is 14-15°

- ⚙️ **Production method** – Temperature controlled fermentation for 21 days with once daily punching down the cap with further aging 7 to 8 months in concrete tank.

- 📍 **Terroir** – Limestone and clay-based soils overlooking the village of Igé in Central Mâconnais (Southern Burgundy), on East to Southeast facing hill sides, on top slopes, altitude of 300 to 400m.

