



DOUCE PINOT NOIR

The Vineyard

Terroir: Bethon, La Celle SS Chantemerle, Fontaine Denis Nuisy, Barbonne Fayel.

Grape variety: Chardonnay/Pinot Noir

Average area : 0.35 Ha

Soil type: Limestone clay

Average age: 40 ans

Pruning type: Chablis et Cordon de Royat

La cuvée

Harvest: manual (07/09/19 au 15/09/19)

Vinification: in regulated vats, 100% MLF produced during AF on lees

Blending: 100 % Pinot Noir 2019

Tirage: May 2020

Aging: 40 months on slats

Dosage: Brut 5.8 g/litre

Total acidity: 4.2 g d'H₂SO₄/litre

Alcoholic degree: 12.6 %

Bottling: Special bottle (750 ml)

Tasting

The eye: fine bubbles, golden

At nose: almond, hazelnut

In mouth: acidity, lemon, freshness

Serving temperature: 8° - 10°

In accompaniment

Ideal as an aperitif but also served with poultry with wild mushrooms.