

Pinot Noir VDF

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2025: our own "Big Five"

The African safari has its Big Five — buffalo, elephant, leopard, lion, rhinoceros. We now have ours too, with the 2025 vintage, worthy of the greatest "5" vintages, showcasing beautiful balance.

Despite modest yields caused by spring "coulure" and summer drought, every step of the harvest took place under optimal conditions.

The result: generous and harmonious white wines. August's heat, softened by late rains, helped preserve an ideal pH, offering freshness, tension, and vibrant energy.

The reds expected to reach the summit. With a pronounced bouquet, well-managed tannic power, and remarkable aromatic clarity, these reds naturally stand alongside the finest vintages ending in "5."



Grape variety: 100% pinot noir.



Terroir: The vines are planted on clay-limestone soils ideal for pinot noir.



Vinification & maturation: Once the grapes have been picked, they are inspected and destemmed to remove any stems or any berries that are spoilt. Then, the pinot noir is conveyed to stainless steel tanks for a cold skin maceration. The vatting time is short to maximize the fruit and to obtain an easy drinking wine. Then, the juice undergoes an alcoholic fermentation during 2-3 weeks at a controlled temperature of between 18°C to 25°C.

After devatting and blending pressed juice and free-run juice, the wine rests in stainless steel tanks until the bottling is done at springtime.



Tasting: an elegant pinot noir...

It has a very beautiful ruby colour and a fine nose, with strong aromas of red fruits. This charming wine evokes a sensation of roundness and is full of fresh raspberry and strawberry flavours.



Service: 12°C to 14°C

Food pairing: This pinot noir is a « glou-glou wine to take as an appetizer. Light and elegant, it is a perfect wine for many types of dishes : white meats, charcuterie...

Ageing potential: 3 years depending on the vintage.