

Pinot noir Vin de France

« Les Grèzes » Robert Cantin

Half a century ago, Robert Cantin was cultivating a few hectares of vines in the village of Thauvenay and was making his own barrels. Nicknamed "Robert", my grandfather *-fine local dialect poet-* knew like no one else how to tell the stories of our region with his nice accent from Sancerre.

He was a passionate winegrower treating his vineyard and his wine with love and respect, may this Cuvée pay tribute to him!



GRAPE VARIETY

100% pinot noir de Bourgogne



TERROIR & VINEYARD

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



WINEMAKING

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 NOTES

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.



WINE & FOOD

Serve between 12°C to 14°C

Food & Wine 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...

Aging potential : 3 years depending on the vintage.



Courtesy of BIVC