



# Pinot noir Vin de France

## Éric Louis

### 2021: a limited vintage but good

It is a painful but good vintage, a great classic wines with precision and loyalty to the terroirs. Our production is at a « historically low » level due to a severe episode of Spring frost and we also suffered from many rain episodes, with a high resulting mildew pressure. We are pleasantly surprised and extremely excited about the quality. The wines have a purity and aromatic profile and all at lower potential alcohol levels. 2021 is characterized by a vibrant acidity levels not seen for some time.



### 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 spoiled.

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