

# Pinot noir Vin de France Jean Colin

A cuvee from our Ancestor!

The influence of the Loire, the intimate knowledge of the Loire Valley subsoils and soils, a strict selection of the grapes and a meticulous work in the cellar are all symbolizing the depth and the intensity of Jean Colin's quality.



## 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