



Pinot Noir

Petite fin 2020/21

Vin de France

This "parcellaire" Pinot Noir is a mix vintage due to high alcohol and concentration of 2020 harvest and difficult and low alcohol of 2021.

2020 was overripe (14,7 %) and needed long time in barrel to soften the body of the wine.

2021 we did our best to pick the grape as ripe as possible.

The blend of each is the best we tasted to keep the advantage of each year.

SOIL

Clay east exposed

BLENDING

2/3 2020 15 months in barrel

1/3 2021 in tank

VINE-GROWING

Organic conversion.

By hand : stripping, thinning, picking.

WINEMAKING

100 % destemmed.

Maceration of 10 days.

Native fermentations.

sulfite added only at bottling 2g/L

Bottling : March 2022, without filtration.

TASTING NOTES

Vintage 2020 lead the nose and attack in mouth and 2021 end the palate in freshness. The old oak barrel are combined with the fruit of 2021.

Food and wine pairing : red meats, cheeses.

To be served between 16°C and 18°C.

Alc. 13%