

MOILLARD LE DUCHE PINOT NOIR

Designation :	AOP Bourgogne - Pinot Noir
Vintage :	2019
Grape varieties :	Pinot Noir
Origin :	Born in Burgundy, Pinot Noir gives rise to all the great red wines of Burgundy vineyards. This fragile variety requires very careful attention during its growing period. Produced in Côte-d'Or, Saône-et-Loire and Yonne, Bourgogne Pinot Noir is a wine of initiation, inviting you to discover the appellations Village, Premier Cru and Grand Cru of Burgundy.
Vinification :	Traditional vinification in thermos-regulated stainless steel vats on a 3 weeks period: Cold pre-fermentation maceration around 8 ° C. Pigeages and pumping over to extract colour and structure. Fermentation with a peak temperature around 30 ° C. Post fermentation maceration at 25 ° C. A part of the wine is aged in vats and the other part is aged in oak barrels. The wine is aged between 8 to 10 months with malolactic fermentation.
Soil :	The soil consists of limestone containing marl and clay.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Ruby red in colour.
 Nose :	A nice aromatic tipicity with red fruits notes like blackcurrant and gooseberry.
 Palate :	The palate is ripe with rich tannins, along with spice and toast aromas.
Recommendations :	Elegant and round wine, ideal for white meats and grilled meats, but also vegetarian dishes such as vegetable gratins. Cheeses such as Comté, Emmental...
Serving condition in C° :	14-15°C
Alcohol content :	12.5
Cellar potential :	Drink within 3 years.
Acidity G/L :	0



Product code :	SE746513
Bottle type :	0,75 FRED BOUC FM NEUTRE
Capacity :	0.75 L
Empty bt weight / size in mm :	0.53 Kg / L 83 x l 83 x h 299
Full bt weight :	1.28 Kg
Case weight / size in mm :	16.001 Kg / L 382 x l 288 x h 314
Cubic Capacity :	0.035 m ³
Units per Case :	12
Number of layers :	6
Number of cartons per layer :	10
Number of cartons per palett :	60
Palett weight :	960.06 Kg
Bottle Barcode :	689927057603



Carton Barcode :

13120585016587

