



DOMAINE DU BOIS NOËL - LES NARBANTONS

Designation: AOP Savigny-Lès-Beaune 1er Cru - LES NARBANTONS

Vintage: 2018

Grape varieties: 100% Pinot Noir

Origin: Bourgogne

Vinification: Manual harvest. Traditional winemaking in temperature controlled tanks. Cold maceration before fermentation. Long vating with some pushing downs and pumping over. Long ageing in oak barrel: 40% new and 60% old.

Soil: Marl.

Colour: Red garnet in colour.

Nose: An elegant bouquet of red berries mixed with floral notes.

Palate: The mouth offers a nice balance between roundness and volume supported by notes of cherries.

Recommendations: Perfect match with roasted beef, poultry, or soft cheeses like Brie de Meaux.

Alcohol content: 14.5