



DOMAINE DU BOIS NOËL



DOMAINE DU BOIS NOËL - LES SERPENTIÈRES

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

Vintage : 2018

Grape varieties : 100% Pinot Noir

Origin : Bourgogne

Vinification : Traditional vinification in thermo-regulated stainless steel. Pre-fermentation – temperature controlled cold maceration. Long fermentation during which pigeages and pumping over are performed. Aged in oak barrels for 15 months. 40% new oak and 60% oak barrels used between 1 and 3 times. The oak is mainly sourced from the Vosges region.

Soil : The soil is composed of limestone mixed with clay.

Colour : Cherry red in colour.

Nose : The bouquet is fruity (strawberry, blackcurrant) with woody notes of dried fruits and coffee.

Palate : The mouth is generous, expressive and right. A beautiful tension on the finish finale with the acidity and the tannins.

Recommendations : Ideal with meat: beef pieces, roasts, and cheeses such as Mont d'Or.

Alcohol content : 13,5