BOURGOGNE CÔTE D'OR PINOT NOIR





GENERALITIES

This Bourgogne Pinot Noir is a perfect introduction of the range Laroze de Drouhin, elegant, complex and fruity with a beautiful persistant finish.

Cépage : Pinot Noir Laroze's area : 85 hectares Manual recolt in little cases Annual production : 4.000 bottles

LAROZE'S WINES

Grapes only come from plots located on Gevrey-Chambertin and Morey Saint Denis:

Bourgogne Aux Pruniers, Bourgogne Grand-Champs, Bourgogne Moutiers

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These plots are located close to famous appellations on the bottom of the hills.

VINIFICATION

Bourgogne Pinot Noir stays during 18 months in barrels of one wine, which comes from Allier or Nivernais.

APPELLATION'S CHARACTERISTICS

Behind a nose of blackcurrant and ripe fruit, the palate is very concentrated, showing both roundness and finesse.

Advice for tasting: 12 to 14 °C.

Culinary harmony: Poached egg in red wine sauce

Grilled red meat

Soft cheese like the Brillat-Savarin