



Bourgogne Pinot noir

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Burgundy region is the mother of the Pinot Noir, the most delicate grape for red wines in the world.

All the highest red wines in Burgundy are made with Pinot Noir, the exclusive red grape for Burgundy.

Production of Bourgogne Pinot Noir is principally centred in the three adjacent departments of Yonne to the North of Côte d'Or and to the south of the Saône et Loire.



Grape Variety

100% Pinot

Tasting Note

Colour	Colour : Brilliant cherry red.
Nose	Aromas : Red fruit aromas, cherry, kirsch with notions of lime and mint.
Palate	Flavours : A plump wine with a lot of fruit and a delicate note of wood. Good persistence, harmonious and well balanced.□
Ageing	It will keep five years in a wine cellar and ten years with all the necessary conditions for keeping wine.□
Service	The ideal serving temperature is between 14 °C and 16°C, you may open the bottle an hour before serving it.□

Food Pairing



BOURGOGNE
LOUIS MAX
FONDÉ EN 1859
NUITS-SAINT-GEORGES

Grilled or roasted red meats, poultry and cheese.