



# BOURGOGNE PINOT NOIR

Drinking pleasure



## PRESENTATION

Grapes from vines located in the Côte de Beaune (Beaune, Savigny les Beaune, Chorey les Beaune, Volnay) and the Côte de Nuits (Vosne-Romanée in particular), clay-limestone soils, predominantly brown in colour, shallow to medium depth.

## VITICULTURE

Vines planted at a density of 10,000 vines per hectare, Guyot Simple pruning, sustainable growing, carefully planned vineyard work and controlled yields.

## VINIFICATION

Harvesting by hand into small crates, traditional vinification with indigenous yeasts, 100% de-stemmed, ageing in oak barrels for 10-12 months, blending in stainless steel vats and bottling without filtration.

## TASTING & PAIRING

Aromas and flavours of red berries, a crisp, clean wine. Suggested food pairing: andouillette and grilled pork sausages.

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## KEY INFO

Region: Bourgogne  
Varietal: Pinot Noir  
Colour: red

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Winery and tasting (by appointment)  
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