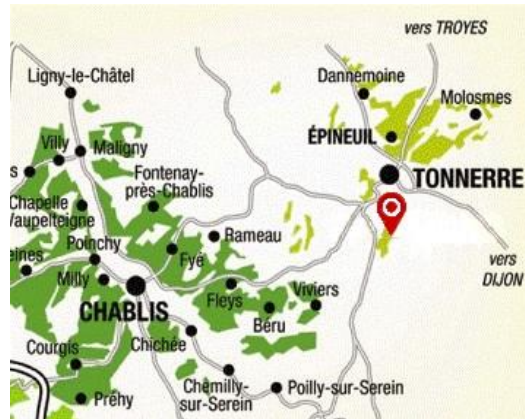




CHABLIS  
**JEAN COLLET  
& FILS**

# Bourgogne Pinot Noir



## Soil type :

Based in the Armançon valley, in a dominant clay-limestone soil, a few kilometers from Chablis, the vineyard "Vaux de l'Aumône" has a superb south-eastern exposure. The vines are planted in "lyres", which is unusual for the region, and are grown on two V-shaped trellising axes to the top. It permits to have a large foliage surface, and limit the cryptogamic diseases. In that way, all tasks are made by hands.

Pinot Noir has made the reputation of its vineyards since the origin of the Burgundian red wines. This wine is the result of a long and rigorous selection from the Burgundian terroir.

## Wine making process :

- Hand picking in grape boxes.
- Cold pre-fermentation
- Pneumatic press
- Spontaneous alcoholic and malolactic fermentation and ageing in barrels during 18 months

## Tasting :

Medium bodied. The nose shows aromas of cherries, raspberries and toasty oak. Classic secondary notes of earth, warm spice and sweet tannins.

Perfect pairings with roasted turkey or duck, chickens & red meats. Also with soft cheeses like Brie and Comté.

To be consumed young within 2 to 3 years.