



Pinot Noir Sauvage 2018 Bourgogne, Coteaux Bourguignons Château de la Terrière, France



eCommerce # 311349 | 13.0% alc./vol. | \$29.50

The colour is deep with hints of violet. The charming and intense bouquet offers aromas of peony, red and black summer fruits (cherry, raspberry and blackberry) and a hint of liquorice. On the palate, it is full, rich and powerful over silky tannins, for a delicious mouth-feel.

Terroir:

The Château de la Terrière has stood in Cercié since the 16th century, in the heart of the Beaujolais region. It is one of the oldest estate in the region. 28 hectares of vineyards are 50 y.o. on average (80 y.o. for this wine) grow south-facing, half-way up the side of a deep, dry pink granite hill for Brouilly and Régnié, on manganese and iron oxide-rich soils for Moulin-à-Vent and well-drained sandy soils for Fleurie.



Vinification:

Manual harvest. Maceration ~20 days. Traditional Burgundy method and ancestral technique of "chapeau grillé" (special wooden grate). The wine is aged on fine ~8 months. The ageing in stainless steel vats. Bottling is done without fining, and following a light filtration.

Variety: Pinot Noir 100%

Residual sugar: 0.5 g/L

Serving suggestion and food pairing: Serve at 16°C with veal Marengo,

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barbecued red meat, roast duck with cabbage or a chocolate dessert.