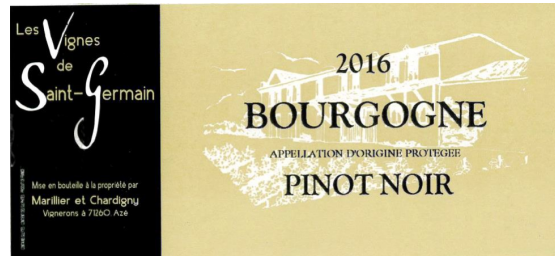




Saint-Germain Bourgogne Pinot Noir



Coming from the archetypal Burgundian vine, the Pinot noir, this wine is produced on clay and limestone soils of the Jurassic which dominate the valley of the Saône, the last foothills of the Chalonnaise.

THE PRODUCER

The family Marillier has been running the estate since the beginning of the XXth century. The estate covers 42 hectares in the village of Azé on a sunny hill.

The vineyards used to belong to the famous abbey of Cluny, which were appreciated by the royal families all over Europe.

PRODUCTION CHARACTERISTICS

- Grape variety : Pinot Noir
- Age of the vineyards : 45 years
- Pruning : Guyot cut
- Exposure : South, south-east
- Soil : clay

VINIFICATION

- Mechanical grape-harvest
- Maceration 12 days
- Controlled temperature
- Filtration
- Bottled in spring.

WINE DESCRIPTION

Visual aspect : Tile color

Nose : Sherry note aromas typical of the PINOT. Mineral finish.

Tasting : Soft tannins

Serving temperature : room temperature

Ageing : 5 to 7 years

To be served with : red meat, lamb and beef, cheese.



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