

Cellier du Chateau de la Chaume Bourgogne Rouge Pinot Noir

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France - Burgundy - Bourgogne AOC

Color: bright ruby red

Bouquet: blackcurrant, raspberry and hints of blackberry

Bouche / Palate: smooth attack, balanced, fine tannins and smooth finish

Specifications

Appellation	Bourgogne AOC
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	between 25 and 45 years old
Agricultural Practices	Sustainable
Soil type	Clay & Limestone
Vinification	Fermentation in temperature controlled stainless steel tanks. Gentle press in order to extract only fine tannins. Ageing in tanks for 6 to 12 months. > 10% of the wine was aged in oak barrels for 6 months.
Pairings	Butterflied lamb, char-grilled steak, venison. Dishes like cassoulet or duck with olives if they're more rustic. Roast goose.



Codes, Weights and Measures

UPC	7 84585 03152 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03152 5
Case Weight	36
Cases/Pallet	50
Layers/Pallet	10
ABV	13.00%
SRP	\$ 36.99 USD 750mL Bottle