



# PINOT NOIR

• R É S E R V E •



*Depth, finesse, interview with lace  
Blackberry and cassis, staranise  
and elderflower*

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<b>VARIETY</b>	Pinot Noir
<b>VINIFICATION</b>	In oak barrels
<b>PLOT</b>	Chalais-Perec Plammont
<b>TERROIR</b>	Micaceous moraines
<b>SUN EXPOSURE</b>	Hill, Rive gauche
<b>VINE AGE</b>	27 à 36 years old

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## TASTING

An authentic Pinot Noir, all elegance with appealing notes of cassis and star anise, smooth and silky on the palette with well-textured tannins. A powerful, long finish features notes of raspberry and clove.

## VINIFICATION

Harvest destemmed. First maceration at 4° for 5 days. First fermentation in 400 lt French oak barrels opened under temperature control. Reassembly and extraction aromas, color and tannins manually in the barrel. End of fermentation pressing and closing the barrels. Following 18 months maturing on the lees in these same barrels.

O Z E N I T

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