



LE CHAI DE LA LOUVE

Bourgogne

Pinot Noir, Red, 2019

VINES

SITUATION

South-eastern exposure on clay-limestone soil at an altitude of 350 m

IN THE VINEYARD

Manual harvesting and sorting in the vineyard.

Winegrowing: High Environmental Value - HVE -

Surface area of the vineyard : 0.30 ha - **Age of vines**: 40 years ans

VINIFICATION & MATURING

Pre-fermentation maceration for 3 weeks with whole harvest.

Aging in stainless steel vats, a small part - 10% - on fine lees in oak barrels for 6 months.

Alcohol content : 13 % vol.

SERVING & TASTING

Color : Intense red with dark reflections.

Nose : Fruity, frank, krish cherry.

Palate : Cherry and red fruit aromas, tannic ending with a slight peppery note.

To pair with white meats like roast veal or chicken fillet.

Ageing potential : 5 to 10 years - **Serving** : Between 15°C and 16°C

Chai de la Louve is a wine estate located in Burgundy, in Azé in the Mâconnais area.

Florian and Bastien, two associated and passionate brothers, invite you to discover their wines Mâcon Péronne without sulfites, Mâcon Village and a red Burgundy which reflect a rich terroir, where nature is fully expressed in their wines. These earthly values and this respect for the living are reflected in the cultural practices of the vine and are part of an approach of High Environmental Value.