

Vigne de Saint Germain

BOURGOGNE PINOT NOIR

Coming from the archetypal Burgundian vine, the Pinot Noir, this wine is produced in clay and limestone soils of the Jurassic period which dominate the valley of the Saône, the last foothills of the official list Chalonaise.



THE PRODUCER

The family Mariller has been running the estate since the beginning of the 20th Century.

This 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 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: | A beautiful, rich red |
| Nose: | Notes of Sherry. Mineral finish. |
| Tasting: | Melted tannins |
| Serving temperature: | Room temperature |
| Ageing: | Five to seven years |

Serve with red meat, lamb, beef, and cheese.