



# COTEAUX DU GIENNOIS

*Finess, Freshness, Pleasure*



## TERROIR

Flint.

## GRAPE VARIETALS

80% Pinot noir, 20% Gamay.

## WINEMAKING

Delicate pressing of the grapes then the juice is settled. The alcoholic fermentation starts naturally under temperature control. The wine is aged on lees for at least 6 months.

## FOODPAIRING

With a handful of prawns, a salad or simply with Sunday brunch.

## TASTING

8-10°, is consumed on his youth, up to 3 years.

« Our Giennois rosé shows aromas of red fruits, fruit drop, and some spicy notes. On the palate the wine shows both the suppleness and refreshing acidity of the Pinot Noir.