

GRANDS VINS DE BOURGOGNE

**RAVAUT**

— PIERRE —



## BOURGOGNE "PINOT NOIR"

### GRAPE VARIETY:

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100% PINOT NOIR

### VINIFICATION:

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Manual harvest with selective sorting. Total de-stemming then alcoholic fermentation between 25° and 34° C in stainless steel vats for 10 to 15 days. Daily pigéage until devatting.

### AGEING:

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The wine is aged in French oak barrels (made by local coopers), for 12 months. Malolactic fermentation, racking and assemblage in stainless steel vats for 6 months on fine lees before bottling.

### TASTING NOTES:

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Notes of raspberry and licorice. Tannins are present when the wine is young. Should be drunk within 5 years but can support a few years cellaring.

### TERROIR:

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Located at the foot of the hill, limestone subsoil with marl and clay topsoil. Eastern exposure on the northern part of the hill of Corton.

### PRODUCTION:

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3,600 bottles



### DOMAINE PIERRE RAVAUT

2 ROUTE DE BEAUNE - CLOS ROYER - 21550 LADOIX-SERRIGNY

TEL. 03 80 21 42 32 - [contact@pierre-ravaut.fr](mailto:contact@pierre-ravaut.fr) →

[WWW.PIERRE-RAVAUT.FR](http://WWW.PIERRE-RAVAUT.FR)