GRANDS VINS DE BOURGOGNE

RAVAUT

PIERRE

CÔTE DE NUITS - VILLAGES

GRAPE VARIETY:

100% PINOT NOIR

VINIFICATION:

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:

The wine is aged for 12 months in French oak barrels (made by local coopers), of which 15% are new barrels.
Racking and assemblage in stainless steel vats for 6 months on fine lees before bottling.

TASTING NOTES:

Fruity wine with aromas of black fruits (blackberries, blackcurrants).
Nice balance of tannins and acidity.
Should be drunk young but can support a few years cellaring.

TERROIR:

Located on the slopes of Comblanchien, hard limestone soil. Very stony brown topsoil.

PRODUCTION:

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
WWW.PIERRE-RAVAUT.FR