





Sourced from the classic heartland of Burgundy where Pinot Noir is king. This varietal works hand in glove with the local calcaire terroir to create a perfect example of grape + terroir = excellence!

UFPB9563	Macon-Charney-les-Macon	Burgundy, France
Pinot Noir	13% ABV	Cork
100% Pinot Noir		

HOW IT'S MADE

After numerous tastings, we selected elements from two different growers. This cuvee of Pinot Noir was selected for its purity and elegance. Classic vinification with cuvaison of 6-8 days- neither too little or the wine is weak, nor too much, or the wine is too tanic. This is the secret to mastering Pinot Noir and allowing the expression of fruit and finesse. After malolactic fermentation our two elements were blended, and left to rest in thecellar for a couple of months prior to bottling in order to enhance the harmony.

TASTING NOTES

Refreshing soft berry fruit nose flows into the palate to offer flavors of wild strawberry in spring woodlands. Bright and exciting, this wine is both enticing and elegant.

Case / Bottle Size	12 x 750 mL	
Bottle Barcode	3430560012972	
Case Weight	36.86 lbs.	
Case Barcode	22003020012970	
Capsule Type	Polylaminate	
Pallet Details	70 cases per pallet / 5 layers	

FOOD MATCH

Will pair perfectly with lean meats, such as steak tartar. Mild cheeses such as brie would also work really well!

AWARDS

ALLERGENS

Contains sulfites and no other allergens