

Pinot noir

« Les Montées de St Lay »

IGP* CÔTES DE LA CHARITÉ

* Indication Géographique Protégée (Protected Geographical Indication)

100% PINOT NOIR

On the clayey-chalky soils of St Lay, we produce magnificent Pinot Noir grapes. Hand harvested and destemmed, they macerate and ferment from 10 to 15 days. In the mouth, the pleasant first sensation makes way for more subtle intermingled aromas. An absolute treat... with red meats, lamb and, of course, cheese.

2016 Vintage

Harvest date: 10 October 2016

Tasting notes: aromas of cherry, Morello cherry and blackcurrant mingle with roasted and slightly spicy nuances.

Alcohol: 13.3 % **Acidity:** 3.9

Yield: 40 hl/ha

Production: 5 800 bottles

Soil

Clayey-chalky with ferruginous traces.

Surface

1.10 ha of Pinot Noir.

Vinification

Grapes are hand harvested, selected and destemmed. The grapes then macerate and ferment for two weeks. Punching and pumping-over take place on a daily basis.

Maturing

The complexity and balance of the wine is developed in oak barrels for 10 to 12 months.



Domaine
Serge Dagueneau
&
Filles

Les Berthiers - 58150 Pouilly-sur-Loire - Tél. : +33 (0)3 86 39 11 18 - Fax : +33 (0)3 86 39 05 32 - sergedagueneaufilles@wanadoo.fr
www.s-dagueneau-filles.fr