



# Pinot noir Vin de France Éric Louis

## 2022: a vintage out of all our expectations - both rich and balanced!

The summer was marked by a succession of heat waves. The positive results for us : no disease in the vineyard. The rain fell at the right time (just before harvest), bringing volume and quality (even if we had a little pressure on the 2nd day of harvest with a violent hailstorm that swept over our area). After the historically low volumes in 2021, followed by a year in the vines under extreme conditions, we are pleasantly surprised to see the 2022 vintage combines quality and quantity. Fine balance, perfect sanitary condition, beautiful color extraction, nice level of acidity...



## GRAPE VARIETY

100% pinot noir de Bourgogne



## TERROIR & VINEYARD

The vines are planted on clay-limestone soils ideal for pinot noir.



## WINEMAKING

Once the grapes have been picked, they are inspected and destemmed to remove any stems or any berries that are spoilt.

Then, the pinot noir is conveyed to stainless steel tanks for a cold skin maceration. The vatting time is short to maximize the fruit and to obtain an easy drinking wine.

Then, the juice undergoes an alcoholic fermentation during 2-3 weeks at a controlled temperature of between 18°C to 25°C.

After devatting and blending pressed juice and free-run juice, the wine rests in stainless steel tanks until the bottling is done at springtime.



## TASTING NOTES

*An elegant pinot noir...*

It has a very beautiful ruby colour and a fine nose, with strong aromas of red fruits.

This charming wine evokes a sensation of roundness and is full of fresh raspberry and strawberry flavours.



## WINE & FOOD

Serve between 12°C to 14°C

**Food & Wine pairing :** This pinot noir is a « glou-glou » wine to take as an appetizer. Light and elegant, it is a perfect wine for many types of dishes : white meats, charcuterie...

**Aging potential :** 3 years depending on the vintage.



Courtesy of BIVC