

Grands vins de Bourgogne - Propriétaire Récoltant

Domaine Michel Arcelain


Pommard

Bourgogne Côte d'Or Pinot Noir

Locality: "Les Lormes", "Seurets" et "Crenilles"

Grape variety: Pinot noir

Bourgogne Côte d'Or Pinot Noir is a wine maturing in oak barrels during 22 months.

Its aromas are red fruit, soft tannin and a ruby robe typical of the Pinot Noir.

More elaborate aromas of underwood and spices will appear to aging.

It can be served with red meats, grilled or roasted meats.

Then, in aging, it can accompany more sophisticated dishes like "Boeuf Bourguignon" and soft cheeses.

Serve: 16/19 °C

Preservation: 10 years and more