

Grape varieties

100% Pinot Noir

Origin

France, Burgundy, Vosne-Romanée

Soil

clay-calcareous, stony

Vinification

vintage manual with selection in the vineyards and on table,
cold maceration, pigeages and remounts, soft pressing in a
horizontal press of 100 years

Ageing

18 to 24 months in barrel

Characteristics

Red, Organic, Still, Intense and structured

Properties

Alcohol: 12,9 %, Ph: 3,5, Residual sugar: <2 g/l

**CONFURON
GEVREY
CHAMBERTIN**CONFURON COTETIDOT, Vosne-
Romanée

2016

06704

75 CL