



— D O M A I N E —



FEUILLAT-JUILLOT

BOURGOGNE PINOT NOIR CŒUR DE RUBIS



MANUAL HARVESTS

GRAPE VARIETY:
Pinot noir

SURFACE:
2000 square meters

ALTITUDE: 330 meters

EXPOSITION: East

SOIL: Limestone clay

AGE OF THE VINES:
60 years old

LITTLE STORY:
Our parcel of Pinot Noir is located in the village of Montagny. It is a very tiny parcel of 2000 square meters constituted of old vines (60 years old). Its robe has such a pure and brilliant red ruby color that we decided to call it "Coeur de Rubis" (Ruby Heart). It is a precious wine: only 1200 bottles are produced every year.

WINEMAKING:

The grapes are destemmed. Maceration for 12 days. The wine is aged in oak barrels from 10 to 12 months. Light filtering before bottling.

TASTING NOTES:

Notes of little red berries in the nose. This wine is really expressive. In the mouth, we get a fresh and tonic attack with little acidic fruits aromas as currant and raspberries. The tannins are present but very elegant and brings a long finish to this crisp wine.

SERVING TEMPERATURE:

16 to 18° C

AGEING POTENTIAL:

5 years and more

FOOD PAIRING:

Roasted veal with chanterelles, Cheeses.



GRANDS VINS DE BOURGOGNE
LE MONTAGNY
AU FÉMININ

BP13 - Route de montorge
71390 Montagny-les-Buxy



TÉL. 06 80 22 73 61
domaine@feuilleat-juillot.com

WWW.FEUILLAT-JUILLOT.COM