



— D O M A I N E —



FEUILLAT-JUILLOT

## BOURGOGNE PINOT NOIR LES MOULINS



### *MANUAL HARVESTS*

**GRAPE VARIETY:**  
Pinot noir

**SURFACE:**  
2000 square meters

**ALTITUDE:** 330 meters

**EXPOSURE:** 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. 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.



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GRANDS VINS DE BOURGOGNE

LE MONTAGNY  
AU FÉMININ

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