



## **EDITION SOLO "PINOT" VIN DE PAYS DES CÔTES DE THONGUE**



### **GRAPE VARIETIES**

100% black Pinot.

### **GEOLOGY**

Villafranchienne style terraces, clay and limestone soils.

### **WINE MAKING**

Traditional vinification with a short fermentation of 7 days. The vinification happens after the fermentation in order to keep thin and flexible flavours.

### **TASTING**

Visual : dark ruby colour.

Smell : typical red berry such as cherry flavours.

Taste : clear mouth feeling with a beautiful balance and a strong structure.

### **FOOD PAIRING**

Red meats, roasted meats, grilled meats, cheeses...

Appreciated with aperitif.

### **SERVE AT**

14-16 °C.