

Pinot Noir Laforet

Joseph Drouhin®

Origin

Country	France
Wine Region	Burgundy
Winery	Joseph Drouhin

Technical Data

Grape Varieties	Pinot Noir
Type	Dry red wine
Bottle Sizes Available	750 ml
Closure	Screw cap

Vinification	Maceration and vinification take 2 to 3 weeks. Fermentation with indigenous yeasts. Maceration and fermentation temperatures are under strict control in order to completely manage the process of extraction (extraction gives colour and substance to a wine but should never be detrimental to its finesse and typical character).
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Ageing	In stainless steel tanks for 7 to 8 months. Part of the wine ages in used French oak barrels.
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Description

In Brief	This wine is composed like a perfume. The blend for LaForet is between the Cote Chalonnaise for its elegance and the north of the Cote de Nuits for depth. A Pinot Noir with an excellent palette of flavours and a structure that make it a reliable and truthful wine to rediscover year after year.
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Tasting notes	A wine full of charm! Bright ruby colour and a nose rich with aromas of red fruit (raspberry, red currants, wild strawberry). On the palate, the wine is pleasant, fruity and refreshing, with light tannins and great elegance.
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Food Pairing	Perfect as an aperitif or with finger food, grilled chicken, pasta with pesto or tomato sauces.
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Notes

