



MOMMESSIN



BOURGOGNE PINOT NOIR LA CLÉ SAINT PIERRE

Appellation : Bourgogne.

Location: Village belonging to the Côte de Beaune, Côte de Nuits, Mercurey.

Soil : Chalky clay and siliceous.

Grape variety : pinot noir.

Harvest : by hand.

Wine making : 12 to 15 jours of maceration.

Ageing : In oak barrel during 6 months.



History

La Clé Saint Pierre is the emblem of a part of the Cluny Abbey.

This « key » is also the symbol of quality on the selection of Grand Crus of Burgundy.



Soil

The Burgundy Pinot noir, « La Clé Saint Pierre » is issued from the assembly of three complementary soil types : Igé for robustness, Charnay for finesse and suppleness, and Côte de Beaune for grace, elegance and power.



Wine

- Colour : Ruby red colour

- Nose : Small red fruit aroma (Morello and cherry) with a typical grape variety nose.

-Taste : Perfectly well-balanced and structured with a long finish in mouth, on morello flavours.



To be served with

This wine can be drunk now but can also be aged 3 to 5 years.

It should be an elegant companion to game, poultry, red or white meats and soft cheeses.

To be served between 15 and 16°C.