



MAISON  
**Albert Brenot**

DEPUIS 1849



*Regional appellation of Burgundy, our Bourgogne is the result of a blend of two large plots located in good exposures to the south of the Côte-de-Beaune on light hillsides.*



Pinot noir



Traditional. Wine making done in open vats 16 days before pressing.



Aging in oak barrels for one part and in stainless steel for the most part during 12 months.



Consists of clayey marl and limestone.

## TASTING

This Bourgogne has a nice personality characterized by its finesse and a rather elegant “Terroir” style. Its dark ruby colour with shades is brilliant. The nose is open on notes of black fruit (blackberry, blackcurrant). The tasting confirms this fine and balanced character with an interesting texture. On the palate, this wine has fine tannins and an elegant finish that emphasizes the notion of pleasure.



To drink young or to keep 3-4 years.  
Temperature of service: 14-15°C.



We recommend this wine with all red or white meats, roasted or grilled (poultry, sausages or meat cooked in a casserole and of course with most cheeses. We will not hesitate to recommend it to lovers of red wine with fish. Finally, many cheeses will be perfectly accompanied. It is a wine that fits easily with cuisines from all countries and origins.