



MAISON
Albert Brenot

DEPUIS 1849



100% Pinot noir



One-week cold maceration followed by one week fermentation, under temperature control.



Aging in stainless steel vats.



Clay and limestone soils. Located in the Aude Valley, close to the Pyrénées. Cooler climate, milder temperatures and rain falls.

TASTING

Dark ruby color. The nose reveals aromas of red fruits and floral notes. Wine of pleasure, this Pinot Noir Vin de France has a good persistence in the mouth, with aromas of red and black fruits. The wine is very fruity and round, all in harmony. Albert Brenot, producer of great Burgundy wines since 1849, uses its know-how to sublimate this mythical grape variety.



To drink young.
Temperature of service: 14-15°C.



This wine accompanies with success many dishes, from the delicatessen, to all the white and red meats but also some cooked fishes and the cheeses.