



MAISON
Albert Brenot

DEPUIS 1849



The Controlled Designation of Origin was established in 1959. Rully produces white (Chardonnay) and red (Pinot Noir), Village and Premiers Crus wines.



Pinot Noir



Traditional harvest.



Aging in
oak barrels.



Limestone and clay soils.

TASTING

Brilliant vermilion color with dark reflections. The fresh and delicate nose opens with notes of ripe fresh fruit (crushed strawberry, violet). The fine tannins blend with the redcurrant and raspberry aromas on the palate.



Temperature of service: 14°C.



This wine will be ideal with grilled meat or pork based dishes. After 3 or 4 years, it will be perfect next to roasted meats and creamy dishes (veal stew, mustard chicken).