



MAISON
Albert Brenot

DEPUIS 1849



Located 5 km at the north of Beaune which it borders, this beautiful village lies at the mouth of a large valley. His various exhibitions bring great wealth and a remarkable diversity in its wines. The vine Vermots lies facing south.



Pinot Noir



Harvest selected on a sorting table.
Fermentation in open tanks long enough, 18 days before pressing.



Maturation in oak barrels at 100% for 15 months



Clay limestone

TASTING

The “robe” is brilliant and ruby. The nose is expressive and pleasant. It opens with aromas of ripe red fruit (kirsch, currant and cassis) coated with a light roasting. The palate is fresh and delicious characterized by a crunchy fruit. Accompanied by fine tannins, the whole does not lack charm and has beautiful personality that showcases the richness and finesse of the pinot-noir.



To keep between 7 and 12 years.
Temperature of service : 15-17°C



This wine is perfect with roast lamb, mutton, but also with all red and white meat. It accepts a spicier dishes after 7 or 8 years and will accompany all based sauce dishes and of course the game birds and cheese of our lands.