

JB

**JEAN-BAPTISTE
JESSIAUME**

Grands Vins de Bourgogne

BOURGOGNE

PINOT NOIR

- ◆ **GRAPE VARIETY:** 100 % Pinot Noir
- ◆ **SURFACE:** 4.65 hectares
- ◆ **SOIL:** Argillaceous limestone
- ◆ **VINIFICATION:** Manual 100% destemmed harvest, rigorous selective sorting. Cold 6 to 8-day pre-fermentation maceration, temperature regulation, vatting for 30 days. Matured for 12 months, 70% in vats and 30% in barrels.
- ◆ **TASTING:** A ruby colour with a very fine and fruity bouquet (basket of red berries). Supple with fine tannins in the mouth. This is a balanced wine with a style that is very representative of its grape variety.
- ◆ **AGING POTENTIAL:** 5 to 7 years
- ◆ **SERVING TEMPERATURE:** 15° C
- ◆ **FOOD AND WINE PAIRING:** Roasts, grilled or pan-fried meats, cheese.



“Being in tune with the land”

JEAN-BAPTISTE JESSIAUME

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