

COMTES DE SAINT-MARTIN PINOT NOIR, 2014



THE PRODUCER

Comtes de Saint-Martin produces a quality-driven range of Burgundy wines. Working with a handful of producers respectful of their terroir and focused on highly-expressive wines.

THE VINEYARDS

In many cases the regional red Bourgogne grow and flourish near more prestigious AOC. These close neighbours are separated by only hundreds or sometimes even as little as tens of metres. The vineyards tend to be located along the foot of the wine-growing slopes on limestone soils mixed with some clays and marls. The soils are stony, rocky even, and quick-draining.

GRAPES, VINIFICATION & AGING

100% Pinot Noir

Traditional fermentation for 15 days in temperature-controlled stainless steel tanks. 50% of the wine is aged for six months in French Oak barrels that are usually between 1-2 years old.

WINEMAKER'S NOTES

- Bright ruby red hue, this wine shows an explosion of fresh red berries on the nose.
- In the mouth, the flavor of red fruits is mixed with soft spices.
- We recommend to serve this wine at room temperature and pull the cork 20 minutes before serving for it to open up and show its fragrant bouquet.