



## PINOT NOIR

---

### CUVÉE H

« Very elegant and fruity with excellent finesse on the palate. »

Appellation: AOP Vin de Savoie

Grape variety: Pinot Noir

Average age of the vine: 25 years

Yield: 40 hl/ha

Terroir: limestone scree

Production area: 0,50 ha

Harvest: by hand with sorting on the vine

Vinification: pre-fermentation cold maceration for three days, daily pumping over, fermentation for 15 days, malolactic fermentation in barrels

Maturation: 10 months in barrels that have held several previous wines

---

#### Tasting:

- **Visual:** beautiful garnet red appearance, clear and bright with raspberry glints
  - **Nose:** enhanced from the very beginning by harmonious woody notes, the nose delivers an elegant expression that combines floral and spicy aromas: fresh wood, vanilla, mocha, juicy cherry, plum liqueur, sweet briar, Szechuan pepper, gunflint.
  - **Palate:** wonderful mouthfeel and beautiful balance. Tannins are silky, the structure is supple and there is excellent aromatic intensity and appealing minerality.
- 

Ageing potential: 2 to 6 years

Food pairing: Savoie delicatessen, Crozets gratin, white meat

