



## MICHELE CLERGET

### AOP Bourgogne Pinot Noir

Vineyard and vines : Côte d'Or and Saône et Loire. 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.

Grape Variety : 100% Pinot Noir

Wine Making : Traditional

Wine Tasting : Colour of medium intensity, purplish in its youth, changing to ruby, and then garnet, after several years in bottle. It shows an impressive array of fragrances, an essential quality of Pinot Noir. Its structure, quite round with moderate tannin, permits early enjoyment, while ensuring good ageing potential. Aroma of red and black fruits, fruity wine, reticent tannins, softening when aging, long on the palate.

Accompaniment : 16°C for younger wines and at 18°C for more mature wines (aged 5 years); very good with grilled or boiled red meats, Farmhouse Roasted chicken, roasts, grilled Tuna Steak , Pumpkin Potage, mild game, stuffed Cabbage or Cabbage Rolls, Vietnamese Cuisine, soft cheeses like Saint Nectaire