



DOMAINE DESERTAUX - FERRAND

Grands

Vins de Bourgogne

BOURGOGNE PINOT NOIR

APPELATION D'ORIGINE CONTRÔLÉE (AOC) :
BOURGOGNE

SURFACE AREA OF VINES :

2 Ha 32

GRAPE VARIETY :

Pinot Noir

AGE OF VINES :

20 to 30 years

PRODUCTION :

100 hl

AVERAGE YIELD :

44 hl/ha

DEGREES OF ALCOHOL :

12.5°

RESIDUAL SUGAR :

<2g/l

VINIFICATION :

Mechanical harvest. Traditional vinification, with 95% de-stemming, cold maceration for 3 to 5 days, then about 15 days fermentation. Aged in vats for 8 to 10 months.

FOR SERVING WITH :

This supply and fruity wine perfectly accompanies poultry and white meats, casseroles and light, soft cheeses. It can also be served with fish. It can be laid down for about 3 to 5 years, longer for some vintages.



Bercut-Vandervoort & Co.

873 N. San Mateo San Mateo, CA 94401

Tel : 650.340-6370

Fax : 650.340.6372