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# Domaine de *Mauperthuis*

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## Grande Réserve Pinot Noir



### Grape Variety

Pinot Noir

### Terroir

Kimmeridgien, steep slope facing south

### Breeding

100% destemmed harvest, fermentation in indigenous yeasts. Aging for 12 months in oak barrels (10% / 15% new). Wines not fined, unfiltered.

### Tasting

Deep purple color with garnet reflections. It has a very fruity bouquet (blackcurrant, morello cherry, blackberry). On the palate, the tannins are melted and give way to a firm and velvety structure. Its freshness at the end of the mouth gives it great drinkability and ensures excellent aging.

### Food and Wine Pairing

It is best paired with delicate dishes such as meat pies, poultry or even a stew. It will also go perfectly with cooked pasta cheeses. Serve at 15 ° C

### Keep

In good conditions, this wine can be kept for about ten years.

