



Domaine

JÉRÔME FORNEROT

Saint-Aubin

Bourgogne *Pinot Noir - Vieilles vignes*

The plots are located on the outskirts of Santenay. This wine is made of a blend of grapes planted in the 1940s and 1970s, on different types of deep soils. Sustainably grown, the vines are pruned in Cordon de Royat.

After being handpicked, the harvest is sorted and fully destemmed. It is then vatted for maceration and fermentation for approximately 15 to 20 days. The process of pressing is carried out by pneumatic presses that press the grapes slowly and gently. The juice is then allowed to settle and placed by gravity in French oak barrels for 10 months. After aging in barrels, the wine is placed in vats for a month and is bottled at the estate.

This blend produces fruity, gourmet wines with light tannins. It will be perfect as an aperitif or to accompany grilled white meat.

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