

*Les Perrières*



*Domaine*

JÉRÔME FORNEROT

Saint-Aubin

## Saint-Aubin 1<sup>er</sup> Cru *Les Perrières*

The plot is located between Gamay and Saint-Aubin, with a southern exposure and on white marl soil. . The plot, sustainably grown, was planted the Pinot Noir in the 1960s and 1970s.

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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 12 months (15% of new oak barrels). After aging in barrels, the wine is placed in vats for 6 months and is bottled at the estate.

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With aromas of ripe berries, this wine with silky tannins will go perfectly with braised beef.

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