Bourgogne Passe-tout-grain

Arnaud & Sophie Sirugue-Noellat

Rosé Wine - 70% Pinot Noir – 10% Gamay

WINEMAKING AND AGING
Hand-harvested. Direct pressing, using the « méthode Provençale », where the origin of the sugar, the fermentation and the aging period define the style.
Aging: 6 to 8 months in stainless-steel tanks, without barrel aging, to preserve freshness.Bottling: Lightly filtered, unfined.
Area: Approx. 0.3 haExposure: SoutheastVineyards: Below Chambolle-Musigny and Gilly-lès-CîteauxClimates: Les Genevrays, Les Batailles

10–12°C · Serve all year round

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