

CUVEE JACQUES

Grape variety : Pinot Noir
Exposure : South-West
Soils : Clay-schist and Quartz

ABV : 12.5°

Vintage : 2020

Cellaring potential : 10 to 15 years

Biodynamic preparations :

cow dung compost, herbal teas (nettles, horsetail...) dynamised and then pulverised. Ploughing, manual hoeing based on the earthly and lunar rhythms. Manual harvest

Production Method :

Entirely destemmed grapes
Maceration 2 to 3 weeks and raised in oak tank for 15 to 18 months.

TASTING

My Robe : Grenat

My Nose : Mix of spices and black fruits

My Mouth : In the mouth, we find fruits such as gooseberry and blackcurrant, accompanied by spicy notes.

With tannins still prominent, the length in the mouth is carried by this balance.

Food and Wine pairings : Cheese platter, beef bourguignon

Service Temperature : 18°



FAMILLE MICHON
DOMAINE SAINT NICOLAS

