

- Les Vins de Copains- **VIN DE MICKAËL**

Grape variety : 100% Pinot Noir

Exposure : South-West

Soils: Clay-schist and Quartz

ABV : 13.5°

Vintage : 2023

Cellaring potential: 3 to 5 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 :

Maceration of destemmed grapes ; open oak vats for 8 days,
Fermentation in indigenous yeasts.
Aging for 24 months in oak barrels and then stainless steel tank

Dégustation

My Robe : Ruby robe

My Nose : Red fruits

My Mouth : greedy with a silky final touch

Accords Met-Vin : Grilling, white Meats, Pork served with grilled summer vegetables with paprika

Température de Service : 16°C

