

LES RIVES (REFLETS)

Grape Variety : 70% Pinot Noir, 30% Négrette

Exposure : South-West

Soils : Blue/gray slate, Schist and Quartz

ABV : 12.5°

Vintage : 2022

Cellaring potential: 7 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

Manual pigeage 10 days maceration in oak tank

Raised in oak tank for 10 months

TASTING

My Robe : Ruby with purple reflections

My Nose : Subtle mix of black pepper and liquorice, paired with ripe black fruits and a slight Kirsch liquor finish.

My Mouth: Nice balance between fruits and spices., Structured by the tannins from the wood with a long finish.

Wine and food pairings : meat ; Grilled red mullet

Service Temperature : 15° to 17°



FAMILLE MICHON
DOMAINE SAINT NICOLAS

