



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

BOURGOGNE PINOT NOIR 'Cuvée Grégoire'



TERROIR

Appellation : Bourgogne

Grape variety : 100% Pinot noir

Vineyard : This vineyard is HVE3 certified (High Environmental Quality) since the 2020 harvest.

Geology : Clay-limestone soils

KNOW-HOW

Harvest : Grapes are harvested in fully ripe, generally in September

Wine making : After destemming, berries are put into stainless steel vats, then the fermentation step, lasting about 10 days, is controlled through a water belt able to regulate each vat's temperature. Manual crushing is done once a day. When fermentation is completed, wine is left to settle in French oak barrels during around 8 months, before bottling.

TASTING AND PAIRING

Tasting : With a pretty ruby colour, this wine provides red fruit aromas like strawberry and blackcurrant. On the palate, wine is full-bodied and well-structured.

Wine and food pairing : Andouillette, fondue bourguignonne, meat pie, camembert and emmental cheeses.

Service temperature : Between 14 and 16°C

Aging potential : 6 years

AWARDS

2018 Vintage: Paris Concours général agricole Gold Award

2019 Vintage: Burgondia Gold Award

Product may differ from the bottle shot

Collection Tramier, 14 rue de Chameroise, 71640 Mercurey, France
+33 (0)3 85 45 10 83 | info@collection-tramier.fr | www.collection-tramier.fr

