



VITICULTURE  
**TERRA  
VITIS**  
RESPONSABLE



PARENTHESIS

# Bourgogne EPINEUIL

2022

The Epineuil is made from the Pinot noir grape variety. This red wine stands out for its light structure.

## Tasting

The nose evokes notes of violets, red berries and black. The palate is fleshy with superbly tannins integrated completes the experience by providing a more structured dimension. Aging on wood delicately softens this magnificent Burgundy Epineuil by drawing a Pinot Noir from the North of Burgundy which will evolve wonderfully to reveal all his personality.

## Our culinary advice

The Epineuil, will harmonize with poultry, grilled meats and light cheeses.

## Vinification

Reception on sorting table, then cold maceration. Traditional vinification (pressing, alcoholic fermentation, malolactic fermentation and aging in vats).



## Grape Variety

Pinot noir

## Density

10,000 vines/ha

## Type of soil

Clay-limestone

## Age des vines

30 years old

## Geographical situation

On the top of Tonnerois' hills

## Tasting temperature

12°C

## On-call time

3 to 7 years

## Alcohol degrees

12,5% vol.

  
**FAMILLE SAVARY**  
ARTISAN VIGNERON