

# DORMY



## Tradition

**Grape :** Pinot Noir

**Origin :** Burgundy

**Age of the vineyard :** 50 years

**Cultivation :** Sustainable agriculture

**Vinification :** Traditional, aging on fine lees in Stainless steel tank and French barrels

**Aging potential :** Up to 15 years

**Alcoholic degree :** 13% by vol.

**Serving temperature :** Btw. 12°C and 14°C

## Description

Although the cultivation of Pinot Noir requires great rigor and expertise, DORMY has been able to produce a great wine by selecting specific plots for a long time. This Pinot Noir highlights traditional Burgundy wine through its production as well as its balanced aromatic profile of great finesse.

## Tasting Notes

With a deep, limpid, and brilliant ruby color, this Pinot Noir from Burgundy offers a concentrate of notes of red and black fruits (cherry, blackcurrant, etc.) which brings a beautiful complexity as well as a certain freshness. The palate is delicious, frank, well-structured and slightly tannic. The finale is rich, persistent and beaming.

## Food and Wine Pairings

Appetizer : Cold meats, dry sausage, pâté, terrines, rillettes

Starter : Mixed salads, pies, omelette, baked vegetables, wok and Asian cuisine

Main course : White meats (poultry, etc.), simmered meats (navarin, pot au feu, etc.) or grilled meats

Cheese : Aged cheese, raclette

**Gourmet, fine, bright, the traditional Pinot Noir from Burgundy**