

L&C
POITOUT
VIN DE CHABLIS



APPELLATION BOURGOGNE CONTRÔLÉE VINDEMIOLA

GRAPE VARIETY: 100% made with Pinot Noir

COLOR: red

VOLUME: 75 cl

RED BOURGOGNE “VINDEMIOLA” PROTECTED DESIGNATION OF ORIGIN

There is no better time than the one you spend with your friends. To share with all of you, we have created Vindemiola, a “small reserve” dedicated to our fellow travellers. Created from Pinot Noir, this cuvée is like our meetings: fruity and fragrant, tender and fresh, aromatic and ravishing.

HOW TO TALK ABOUT “VINDEMIOLA” WITH YOUR FRIENDS

No need to show off!

The first nose is an invitation to share small ripe fruits (blackcurrant, cherry, blackberry, wild strawberry and sloe). The aeration of the wine brings powerful scents of heady rose, violet and peony, just spiced by notes of liquorice, pepper and toasted bread.

The supple and fresh entry accompanies a fruity, juicy and crunchy structure highlighted by the freshness of red and black fruits. The middle palate is mainly composed of clay and limestone, which brings fruitiness, saltiness and lastingness to the palate. The perfect maturity of the grapes brings a mellow texture to this wine. The delicate finish shows more character through an explosion of fruity and flower fragrances.

TO GET EVERYONE TO AGREE

- Platter of deli meats, meat terrines and pâté en croûte
- Soft chorizo tortilla
- Poppy seed bread, cured ham, sun-dried tomatoes, rocket salad, feta cheese and olive oil
- Roasted lamb cutlets
- Creamy and surface mould cheeses

Drink it between 15°C and 18°C



EXCESSIVE DRINKING MAY DAMAGE YOUR HEALTH.
DRINK WITH MODERATION.