

Michel Juillot

Bourgogne Pinot Noir 2024



RED STILL WINE



FRANCE



BURGUNDY

TASTING NOTE

Fresh, nicely balanced Pinot Noir, perfumed with raspberries and herbs and offering a mouthful of red fruit and a hint of earthiness.

VITICULTURE

10,000 vines per hectare on composite soils with clay, hard limestone, gravel and pebbles, East South East exposure, at around 250 metres above sea level. Low yields and manual harvests with a sorting table in the vineyard.

VINIFICATION

Full destemming followed by fermentation with natural yeasts at controlled temperature for 20 days. Matured for 10 months in large oak foudres. Unfiltered.

FOOD MATCHING

Has beautiful acidity to match charcuterie, but very versatile with a wide range of meat dishes.

SIZE	75cl
VINTAGE	2024
ABV	13%
GRAPE VARIETIES	Pinot Noir (100%)
CLOSURE	Natural Cork
SKU CODE	A5646124
EXPRESSION	Red, Medium-Bodied and Elegant
COUNTRY	France
REGION	Burgundy
ALLERGENS	Sulphur
CLOSURE	Natural Cork
SKU	A5646124