

MAISON
JEAN LORON
DEPUIS 1711

VIN DE FRANCE
1711 - Pinot Noir

REGION

France / Vin de France

GRAPE VARIETY Pinot Noir

WINEMAKER Jean-Pierre Rodet

SOIL

Clay-limestone soils. Planting density of 8000 feet / ha

VINIFICATION & AGEING

Manual harvest, vinification in Burgundian tradition with de-stemming and long maceration.

TASTING NOTES

This Pinot Noir, delicate and luscious, present a typical expression of Pinot Noir with aromas of cherries, kirsch, raspberries and a delicate spiciness. The mouth is velvety, elegant and complex.

FOOD & WINE PAIRINGS

Ribeye, grilled meats, lamb, cheese

SERVING TEMPERATURE from 15 to 18 °C

AGEING POTENTIAL From 2 to 5 years

ESTATE

Burgundy's emblematic grape, Pinot Noir is today grown on every continent : a global vineyard area of nearly 90,000 hectares, including 30,000 hectares in France. Pinot Noir is a delicate grape with thin skin, it produces wines of exquisite finesse with aromas of cherry, raspberry and blackberry. 1711 is a tribute to Jean Loron's origins based in the South of Burgundy since this date.



The vineyard of Burgundy

Grape of Pinot Noir

Glass of Pinot Noir