

MAISON  
**JEAN LORON**  
DEPUIS 1711

## BOURGOGNE PINOT NOIR

*Appellation d'Origine Protégée*

L'Or des Fous



### REGION

France / Bourgogne / Bourgogne

**GRAPE VARIETY** Pinot Noir

**WINEMAKER** Frédéric Maignet

### SOIL

The 20 hectares of vines are situated in the village of Ville-sur-Jarnioux at the heart of the region of Pierre Dorées in the South of Burgundy. The plots are planted at an altitude of 400m on soils consisting of many clays accompanied by siliceous pebbles.

### VINIFICATION & AGEING

Traditional Burgundian vinification in de-stemmed grapes with a long maceration of 20 days. Maturing on fine lees, in barrel and in stainless steel vats.

### TASTING NOTES

This wine offers a ruby crystal clear colour. The intense nose develops wild strawberry aromas with undergrowth and licorice notes, and a discreet smoked touch. The mouth is elegant, well-balanced between crisping and roundness. Tannins are well melted. The fruity aromas express themselves intensely and persist in a finale full of greed and freshness.

### FOOD & WINE PAIRINGS

Beef rib, grilled meats, lamb and cheese spread.

### ECOLOGICAL PRACTICES

Sustainable agriculture

**SERVING TEMPERATURE** from 15 to 18 °C

**AGEING POTENTIAL** 2 to 5 years

### AWARDS

- Millésime 2017 - International Wine Challenge 2019 - Gold
- Millésime 2017 - Concours International de Lyon 2019 - Silver



### ESTATE

*The first vines of Pinot Noir, in conversion to organic farming, have been planted in 2010 by Maison Jean Loron on the chalky-clayey hillsides of the South Beaujolais. This region, combining soils with suitable drainage, a North exhibition and an ideal freshness meet the best conditions for an exceptional Pinot Noir*



Vines of Pinot Noir

Pinot Noir grape

Village of Les Pierres Dorées region

