

# Bourgogne

## Pinot Noir



Domaine Manoir du Carra is a family estate which is run today by Frédéric and Damien, members of the fifth generation of the Sambardier family.

From 4 hectares in 1962, the surface of the estate has now grown to over 37 hectares from the best limestone clay plots from south Beaujolais to the Crus located in the northern part of the vineyard.

As we constantly feel concerned about our terroir and environment, we have now received the "High Environmental Value" certification which rewards environmentally-friendly practices.

### DESIGNATION

AOC Bourgogne

### GRAPE

100% Pinot Noir

### TERROIR

The plots are located in Denicé, in the "Montromand area. Very nice hill with south exposure, at an altitude of 250 m with slopes of 15%.

### YIELD

Yield at the estate: 45 hL/hectare.

Maximum Authorized Yield by AOC Bourgogne: 60 hL/Hectare.

### WINEMAKING AND AGEING

#### Manual harvest.

**Maceration** of the destemmed grapes in concrete or stainless steel vats which lasts from 6 to 10 days.

Daily **cap punch-down**. The press is done using a pneumatic press.

**Ageing** lasts 6 months on fine lees in old oak casks and 600 litre barrels. The wine is finally blended in stainless steel vats during 3 weeks. This last step allows the wine to settle properly.

**Slight filtration** prior to bottling.

The wine is **estate bottled**.

### CHARACTERISTICS

Nice ruby colour with mauve reflects, red fruits aromas with small cherry notes and hints of spices. A pleasant, easy drinking and harmonious wine.

To be served slightly chilled at a temperature of 15 - 16°C.

