

ROUGE
RIVOTTE
2018

Grape varieties: 80% Pinot Noir, 20% Gamay

Terroir: Clay-Siliceous, facing south with an average age of the vines of 30 years.

Vinification & aging:

After a total destemming, the harvest is put in tanks for maceration and alcoholic fermentation.

Fermentation is carried out at a temperature between 25 and 30 °C allowing good extraction of coloring matter (operation favored by two daily pumpings over). Fermentation lasts 8 to 12 days. After devatting, comes the malolactic fermentation. Several rackings will then take place during the different phases of breeding. Bottling takes place 10 months after harvest.

Personality:

Its ruby color takes us on a nose with aromas of blackcurrants, blackberries with spicy notes. The aromas of small black fruit bring structure and roundness on the palate. The roasting and the confit take us on an elegant finish.

Matching food and wine:

Filet mignon with mushrooms, guinea fowl with Brussels sprouts, beef Bourguignon, navarin of lamb, rack of roast pork, boar stew, puff pastry with prunes.

Serving temperature:

12 to 14 ° C

Occasions:

With family
With friends
Summer evening

Cellaring potential:

3-5 years



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