



## TERROIR

Traditional yet modern, the art of PIERRE PONNELLE's wine-making is a delicate balance between the wine, the grapes, the bottle and the belief's inherited from our founder which are lovingly kept alive. The wines produced are not 'technological'. They are above all a living reflection of the character of their origin, their appellation, their vintage, their particular vine and terroir.

## TASTING

Pretty pink colour, clear and limpid.

A fresh nose, with aromas of small red fruits and raspberries.

A lively and frank attack, a structured mid-palate, with silky notes where we find light aromas of red and black fruits (blueberries, blackberries). Nice balance.

## FOOD MATCHING

Aperitif, grilled meats, roasted chicken, red mullet fillet.

REGION	France
TYPE	Vin de Cép�ge
LEVEL	Vin de France
GRAPES	Pinot Noir
SERVICE TEMPERATURE	11�C
AGING POTENTIAL	1 year

Find this wine on our website

[WWW.CVA-BEAUNE.COM](http://WWW.CVA-BEAUNE.COM)

> page <https://www.pierre-ponnelle.com/b/aG>

> or flash this QR Code



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