



FICHE DE DÉGUSTATION

Arbois Rouge 2020



Grapes : 50% Pinot Noir, 50% Poulsard

Wine Making process : Vatting for 3 weeks, both fermentations are made in stainless steel tank

Tasting : Ruby colour, raspberry and pepper for the nose. Pleasant and elegant mouth, very supple tannins.

Food and wine Pairing : delicatessen, raclette, goose rilette

Keeping : entre 3 et 6 ans.

Service : 16 °C