

Joseph Drouhin®  
**LAFORÊT**

*Bourgogne*  
Pinot Noir



It is known that Gauls planted Pinot Noir before the Roman invasion. In 150 BC, the first vineyards of this grape variety appeared at the top of the hills of Meursault and Pommard. Romans, in turn, noticed that it liked light soil, a temperate climate, and that it did best facing East. With such a long history, it is clear that no other grape can fit the climate and soil of Burgundy better than Pinot Noir.

By strictly adhering to these qualitative and historical parameters, Joseph Drouhin wants its LAFORÊT BOURGOGNE PINOT NOIR to be the archetype of Burgundy.

Grapes are selected from different vineyards, generally from the Côte de Beaune. They are handpicked and then brought to the Drouhin cellars "en Chavet", on the outskirts of Beaune.

The destemmed grapes ferment in open wooden vats or stainless steel fermenters. The total fermentation and maceration last for about 16 days.

Part of the wine is aged in barrels, part in stainless steel tanks so that the wine can acquire more complexity and keep fruitiness.

**In brief:**

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**Grape Varietal :** Pinot Noir

**Style of the wine :** The hue has a brilliant ruby-garnet color. The nose offers effusive aromas of crushed berries (raspberry, redcurrant, and blackcurrant come to mind). On the palate, the wine is full of charm and very pleasant to drink : fresh and fruity berry flavors with light and elegant tannins.

**Serving :** Drink young, up to two or three years. We recommend to serve the Laforêt at 15°-16°C (61F).

**Food Harmony :** Easy to match with food, it will be best with assorted delicatessen, poultry, white meat, "au gratin" dishes, roasted meat and soft cheeses.

