



## COLLECTION TRAMIER

L. TRAMIER & Fils  
*Depuis 1842*

LAURENT DUFOULEUR  
DOMAINE

Roncier

### BOURGOGNE PINOT NOIR La Minée



#### TERROIR

**Appellation** : Bourgogne Pinot Noir

**Grape varieties** : 100% Pinot Noir

**Vineyard** : The blend comes from vineyards of the Côte Chalonnaise.

**Geology** : Clay-limestone and granitic soil, well drained with little water stagnation.

#### KNOW-HOW

**Harvest** : Grapes are harvested in fully ripe, generally in September.

**Wine making** : Traditional fermentation, cap-punching, then wine is aged for a few months in temperature-controlled stainless steel vats to keep varietal characteristics.

#### TASTING AND PAIRING

##### Tasting :

Deep ruby red with a rounded bouquet of red fruits. In the mouth, a good attack on fruit and a persistence on the finish notably through its soft tannins.

**Wine and food pairing** : Charcuterie, cold meats, roasts, Camembert

**Service temperature** : Between 12 and 14°C

**Aging potential** : To be drincken within 5 years

Product may differ from the bottle

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