



MARYS BACKE PINOT NOIR RESERVE 2020

WINE NOTES

Wine produced in the traditional Burgundian feminine style. Special block selection called Marys Backe. Manual selection and harvest of premium grapes.

Vinification: Destemming, followed by hand punch downs and manual pump overs. Wine made only from free run juice. 80% French oak with 12 months of aging.

TASTING NOTES

Bright ruby tones. Red cherries, cranberries, purple-red lilies on the nose. Medium light body. Red currants, dark cherries, goji berries and hints of mocha on the palate. Bright acidity and velvety finish.

Drink now or hold for 9-12 years.

TECHNICAL INFORMATION

Grape: Pinot Noir Precocé

Wine Type: Red

Alcohol: 12%

Residual Sugar: 0,5 g/L

Total Acidity: 6 g/L

Amount Produced: 1600 L

SERVING NOTES

Best enjoyed between 15° - 16°

Pairs well with roasted meats, roasted vegetables, herbs compound butter dishes and game meats.