



« Terres Secrètes » is range of
from different named vineyards.

into niches in the prettiest villages of the mâconnais region. Each wine has
been designed by the cellar master; he has selected the grapes
and extracted the best from them.

outstanding appellations, produced
Plots that are sometimes tiny, snuggled

LES SENTINELLES

Our collection « Les Sentinelles » as a tribute to the two emblematic Mâconnais rocks, come from a rigorous selection of our oldest vines. The winemaking process is respectful of the fruit and an ageing in oak barrels reveals this wine worthy of our grand terroirs.

BOURGOGNE PINOT NOIR



Grape variety: Pinot noir

Vineyard: The vines are located between the Saône river and the hills of the Mâconnais with West to East exposure. The vines are on average 34 years old.

Soils: Jurassic clay-limestone soils..

Yield: 60 hl/hectare.

Harvest: Machine harvested, when the grapes are fully ripe.

Vinification: Sorting of the harvest then puts in temperature-controlled vats, punching and pumping over of the caps.

Ageing: A part of the wine (20%) is aged in barrels for 8 month, then it is blended with the rest in a tank for another 4 months of ageing.

Tasting notes: Ruby colour. The nose opens on ripe fruits followed by toasted notes. The palate is smooth, very round with elegant, silky tannins.

Food pairing: Ideal with crusted filet-mignon, vegetable lasagne or Asian dishes.

Serving Temperature: Serve at 14°C.

% alc./vol. : 12,5% vol.



The Vignerons des Terres Secrètes are committed to sustainable development, generation after generation, we have come to know our territory and to ensure its preservation.