



CHATEAU BURGOZONE

PINOT NOIR

Harvesting: Manually harvested and inspected on a sorting table

Variety: Pinot Noir

Yield: 25-30 hl/ha

Denomination: (PGI) Protected Geographical Indication Danube Plain

Origin: Own vineyards, Oryahovo, Bulgaria

Volume: 0.75 l

Vinification: Combination of three methods, including cold pre-fermentation maceration, low temperature fermentation and standard fermentation

Aging: French oak 9-12 months

Color: Lively and sparkling ruby color with very good density and depth

Aroma: Complex aromas of red fruits (cherry,raspberry, plum), black fruits (bramble), herbaceous (tomatoes leaf) and notes of spices and chocolate

Taste: Lasting taste with volume, flavors of red and black fruits (cherry, plum), black fruits (bramble), spices, cedar and chocolate

Serving temperature: 15-17° C

Food pairings: With appetizers, salmon, duck, turkey, roasted meat and soft cheese

Awards:

