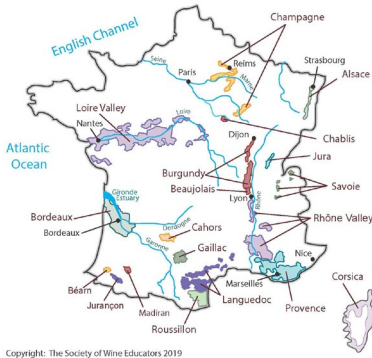


ClassicO

Fine Wines & Spirits
-est. 2002 -

Moillard Grivot Mercury

Major Wine Regions of France



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Varietal: Pinot Noir

Appellation: Côte Chalonnaise, Bourgogne.

Soil: Alluvial soils of the sites are rich in minerals **Ph:**

Elevation:

Production:

Residual Sugar: gr / liter

Alcohol %: 13

Dry Extract: gr / liter

Acidity: gr / lt

Tasting Notes: The aroma of the wine shows a rich tone of currant, oak wood and spices. In the intense taste of wine, pleasant tannin is combined with the nuances of garden berries. The aftertaste is long.

Aging: 12 months in oak barrel

Food Pairing: Wine is recommended for lamb, beef, duck, and hard cheeses.

Accolades



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