



# EAST SIDE

IGP

## GRAPE VARIETY

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Pinot Noir 100%

## TERROIR

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Limestone-clay on a hillside above our cellar

## WINEMAKING

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Delicate manual harvest.

12 to 14 days maceration with regular punching of the cap.

Devatting on the rack then separation of free run juice and press juice.

Bottled at the beginning of spring to keep the fruitness.

## TASTING

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Served between 13°C and 15°C (55°F and 59°F)

## FOOD AND WINE PAIRINGS

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East Side is an atypical wine to drink in the summer.

A round and light wine that you can enjoy with charcuterie, grilled meats and barbecue.



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