



## COLLECTION TRAMIER

L. TRAMIER & Fils  
Depuis 1842

LAURENT DUFOULEUR  
DOMAINE

Roncier

### PREMIUM RONCIER PINOT NOIR 'La Mûre de Roncier'



#### TERROIR

**Category** : Vin de France

**Grape variety** : 100% Pinot Noir

**Geology** : Clay-limestone soils

#### KNOW-HOW

**Harvest** : Grapes are harvested in fully ripe.

**Wine making** : After destemming, berries are crushed, then put into stainless steel temperature-controlled vats for maceration. This stage is followed by alcoholic fermentation. After a few days, juice is separated from the solid waste. Then, it's time for maturing, when wine stabilizes and rests.

Ageing in wood during several months gives wine woody notes and beautiful complex aromas.

#### TASTING AND PAIRING

##### Tasting :

This deep red wine provides intense red and black fruit aromas like raspberry and blackberry. On the palate, suppleness is the dominant impression, with fine tannins and a long finish on the fruit.

**Wine and food pairing** : Meats, couscous, grilled mustard chicken cutlet, goat's and ewe's cheeses.

**Service temperature** : between 16 and 18°C

**Ageing potential** : To be drunk young, or can be stored a few years in good storage conditions.

Photo bouteille non contractuelle

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