

BESTHEIM

FIND ALL

Pinot Noir "L'Impatient"

Powerful and profound

It distinguishes itself by the power of its black fruit aromas. Very aromatic, this wine is as surprising and unexpected as a shooting star.



Serving
14° to 16°



Conservation
2 - 5 years



Ageing
12 mois en futs de 228 et 500 l




IDENTITY

This is the result of a plot selection highlighting the most beautiful of our old Pinot Noir plots on the hillsides. The terroir from which it comes from offers powerful and rich but always fine wines full of distinction, ideal for the cultivation of Pinot Noir.

WINEMAKING

Maceration in stainless steel tanks during alcoholic fermentation, then malolactic fermentation. Aged in oak barrels. The low production of this product (3,000 bottles) makes it a rare product, all the more so as there are only a few producers.

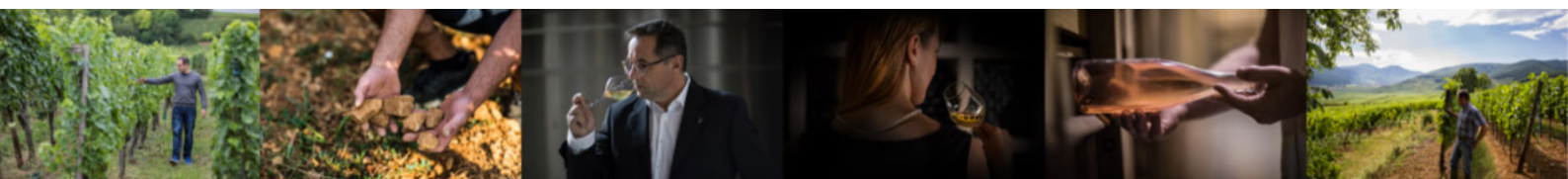
 Garnet red, deep and dense.

 Notes of morello cherries, prunes and a hint of vanilla.

 Powerful, black fruit aromas. Ample tannic structure and aromatic persistence.

FOOD & WINE PAIRING: WHICH MEAL WITH THE PINOT NOIR L'IMPATIENT?

This wine will go wonderfully with small game, simmered meats (beef bourguignon, doe stew) and matured cheeses.



L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.