

TERROIRS ET TALENTS

Grapes
Pinot Noir

Region/Appellation
Bourgogne

Alcohol by volume
13.5%

Residual Sugar
1 g/l

pH
3.6

Total Acidity
5.1 g/l

Tasting Guide



Tasting note printed
10/01/2026

Sauvage Vin Sans Soufre Coteaux Bourguignons Pinot Noir 2022 6x75cl

Winemaker Notes

Intense and attractive nose with aromas of peonies, red fruits and a hint of liquorice. On the palate, the wine is rich, with silky tannins and a nice savoury note.

Vineyard

From limestone soils vineyards undergoing conversion to organic farming.

Winemaking

Manual harvest is followed by traditional Burgundian vinification and ageing for 7 to 8 months on fine lees that imparts a natural antioxidant protection to the wine.

Vintage

The 2022 vintage was small but excellent. The growing season began with a chilly, relatively dry winter that saw some icy lows. April, especially, delivered harsh winter frosts.

Food match

Perfect with sauteed veal, grilled red meats, roast duck, mushroom risotto or chocolate desserts.

