



**Hillside Wines & Spirits**  
Artisan Wines & Spirits Distributor

**Moillard**

**Bourgogne Pinot Noir Tradition**

**France  
Burgundy**

**Pinot Noir**



**The History**

Since its creation in 1850 in Nuits-Saint-Georges, the Maison Moillard has developed in accordance with the Burgundian tradition, wines with a rare finesse and elegance, structure and power that offer good potential. Moillard accelerated its growth by joining the group BEJOT Vins & terroirs in 2008. With a new winery in 2009, Moillard has combined tradition and modernity, and continues to offer "well bred" wine, as the house saying goes.



**The Vineyard**

Born in Burgundy, Pinot Noir gives rise to all the great red wines of Burgundy vineyards. This fragile variety requires very careful attention during its growing period. Produced in Côte-d'Or, Saône-et-Loire and Yonne, Bourgogne Pinot Noir is a wine of initiation, inviting you to discover the appellations Village, Premier Cru and Grand Cru of Burgundy.

This wine comes from the vineyards of Piedmont, often very close to the most famous wines (sometimes only a few hundred meters away) Average age of vines: 40 years. The vines are worked using integrated viticulture. Plantations: 10,000 vines / hectare. Yield: 50 hectoliters / hectare.



**The grape**

100% Pinot Noir,



**Tasting note**

Ruby red. Aromas of red fruit (raspberry, cherry, redcurrant) and black fruits (blackberries, blueberries, cassis) with peppery notes. Fine and elegant structure on the palate with round and velvety tannins. Aromatic notes evolve with complex aromas of undergrowth and humus.



**Food Pairing**

Round wine, ideal for white meats such as rabbit but also lamb and duck and grilled meats, beef and veal braised or fine charcuterie. Goes well with vegetarian dishes such as vegetable gratins. Cheeses: soumaintrain, nuits d'or fermier, Reblochon, Morbier, Emmental ...

*Order Desk: 800 946-3664*

*www.hillsidewinesspirits.com*

