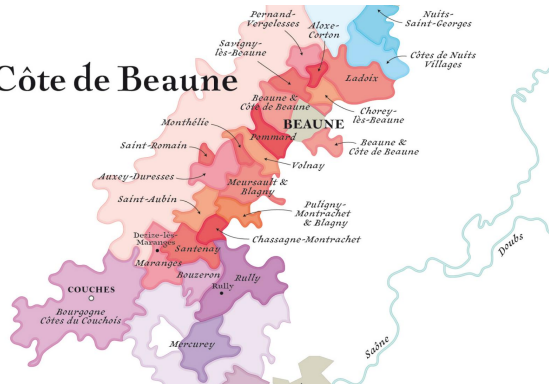


Côte de Beaune



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR
Calcareous clay soil

PRESENTATION

The grapes for this appellation come from various villages in the Côte de Beaune. The vines are planted on east/southeast-facing slopes and at the foot of the slope where the soil is predominantly composed of calcareous clay, factors which ensure the vines are exposed to the sun and good soil drainage.

VINIFICATION/AGEING

Handpicking, sorting of grapes upon arrival at the winery.
Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.
Aging in oak barrels (15 to 20% new barrels) for 14 to 16 months.

TASTING

Delicate nose with scents of ripe red fruit (cherry, raspberry...) mingle with a nuance of smoke and a hint of liquorice. On the palate, this wine expresses lovely roundness that is balanced by a structure supported by fine tannins. The finish is harmonious and elegant.

SERVING

Serve at 15-16°C (59-61°F).
Aging potential: 3 to 5 years and more.

FOOD PAIRINGS

Roasted or braised red and white meats
Medium cheeses

