



BOURGOGNE

Hautes-Côtes de Beaune

REGION : Côte d'Or

ORIGIN : Bourgogne – France

GRAPE VARIETY : 100 % Pinot Noir

CLASSIFICATION : Hautes-Cotes de Beaune Regional Appellation

TERROIR CHARACTERISTICS

This Burgundy wine is produced North of Beaune (around Pernand-Vergelesse village) on steep hillsides with South/South-East facing slopes.

Limestone soil.

The average vine age is around 30 years.

VINIFICATION AND MATURATION

The grapes are hand harvested, then pressed.

Traditional 10-day maceration is carried out in open wooden vats, with control of temperature.

A punching of the cap is done 3 times a day.

The wine is then matured in vats and oak barrels (1/3 new oak barrels) for 10 to 12 months before bottling.

TASTING NOTES

VISUAL : clear and shiny ruby red

NOSE : subtle aromas of red and black fruits (raspberry and blackcurrant) with notes of spices

PALATE : medium-body, with intense savours of red fruits and well-integrated tannins for a velvety texture.

SERVING SUGGESTIONS & PRESERVATION

Enjoy ideally at 14 - 16°C with :

- Aperitifs, cold meat
- Tagine, pizza, barbecue, grilled meat
- Roquefort, Gruyère

Our suggestion : Red meat with red wine sauce

Ready to drink ; Already delicious, this wine can age up to 5 years according to the vintage

