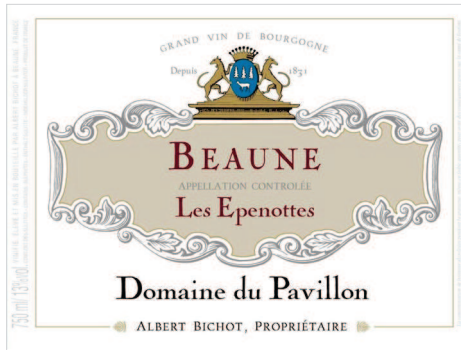


# BEAUNE "LES EPENOTTES" DOMAINE DU PAVILLON



**Côte de Beaune**

**100 % Pinot Noir**

**AOC Village**

**The vineyard:**  
 0.6 ha (1.5 acre) plot  
 Average age: 30 to 40 years  
 Calcareous clay soil

**Vinification:**  
 Handpicked  
 Temperature-controlled conical oak vats  
 Vatting: 20 to 28 days

**Ageing:**  
 Oak barrels 100%  
 20 to 30 % new oak  
 14 to 16 months

*Beaune is the historical capital of Burgundy wines. To the south of the Beaune appellation, the "Les Epenottes" vineyard is located on the edge of the Pommard appellation. It is therefore not surprising that its terroir is very similar in vigour to that of the neighbouring Pommard "Epenots" appellation, but with a more feminine touch, finer structure and subtle silkiness. Most of the vineyard names derived from the word "épine" (thorn) designate places where a variety of thorny trees, shrubs and bushes once grew.*

## Tasting notes

The nose features candied cherry, black fruit (blackcurrant and blackberry) with toasted notes (hazelnuts, chocolate). The palate is generous and structured with well-integrated tannins. Pleasing finish with notes of violet and liquorice.

## Food/wine pairing

Try this wine with game, elaborate red meat dishes, and classic cheeses.

## Serving and cellaring

Serve between 15 and 17°C. (59°F - 63°F)

This wine may be enjoyed immediately or laid down for 3 to 5 years or more.

