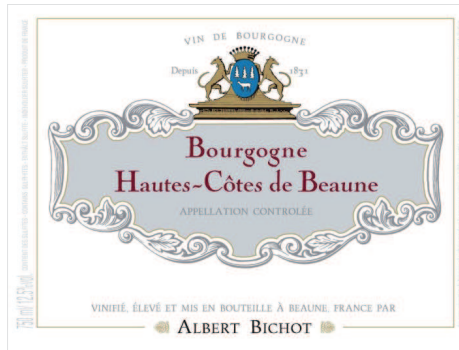


BOURGOGNE HAUTES-CÔTES DE BEAUNE



Bourgogne

100 % Pinot Noir

AOC Régionale

The vineyard:
 Calcareous clay soil

Vinification:
 Temperature-controlled conical oak vats
 Temperature-controlled stainless steel tanks
 18 to 25 days

Ageing:
 10 to 30% oak barrels
 70 to 90 % in vats
 8 to 12 months

The Hautes-Côtes de Beaune is located on a plateau behind the famous Côte de Beaune at altitudes ranging from 300 to 400 metres. Exposure varies from south to east, which allows the vines to appreciate a maximum amount of sun.

Tasting notes

Fresh and fruity, the nose features aromas of dark berries (blueberry, blackberry) and a touch of kirsch. Full-bodied with good structure, this is a well-balanced wine.

Food/wine pairing

Ideal with red meats, simply prepared small game, and mild cheeses.

Serving and cellaring

Serve between 14 and 16°C. (57°F - 60°F)

It is preferable to enjoy this wine while young or within 2 to 6 years of purchasing.

