



BOURGOGNE HAUTES-CÔTES DE BEAUNE

Acreage	3.35 hectares
Grape variety	Pinot Noir
Age of vines	15 years
Soil	Clay limestone, stony, and slightly ochre
Density	10,000 vines per hectare
Harvest	Hand-picked
Production	30,000 bottles
Laying down	From 1 to 5 years depending on the vintage

VINIFICATION

Destemming	100%
Maturation	6-8 months, 30% in barrels and 60% in stainless steel vats
Fermentation	15 days in open, temperature-controlled, stainless steel vats; very little punching down and some pumping over

TASTING NOTES

The purple robe is nuanced by a light purple tone. On the nose, the aromas of sour cherry, raspberry and strawberry prevail and are drawn out by a delicate scent of violets. On the palate, it is spontaneous, a gourmet wine, and its tannins are resolutely round and silky. Quite simply, a pleasurable wine.

FOOD PAIRING

This wine brings out the gourmet in everyone! It pairs beautifully with a traditional Beef Bourguignon and will go very well with roast or grilled meat. Choose a dish with balanced flavours, not too spicy. A Comté or a fresh cheese will also go down a treat.

Serve at 14 to 16°C