



BOURGOGNE HAUTES COTES DE BEAUNE Red Wine



Recommended

Certification by Ecocert



Grape variety: Pinot Noir - the great red variety of Burgundy.
Planted : From 1950 to 1990.
Size of parcel: 3 hectares
Geographical position: The parcels are located 4 kms from Pommard, mainly west-facing.
Soil: Clay limestone, Upper Jurassic.
Grape harvest: Manual.
Growing method: 50% of vines are traditional low -trained vines, 10 000 plants/ha, and 50% are planted in “Vee” shape (lyre).

Wine making: Long fermentation, with up to 25 days in wooden vats. Aged in oak barrels for 12 months, with only 10% of new oak.

Chaptalization and sulphur: Sulphur is used only at bottling and with great moderation: 29 SO2 total for this vintage. Chaptalized very lightly.

The winemaker recommends:

Type of wine: Very typical Burgundy: wine with a very clean, complex and delicate nose, a fine and diversified bouquet of aromas, red fruits and leafy undergrowth.

Temperature of service: 14-16°C.

Tasting: Drink now or keep in cellar for a few years.

Young, this wine marries well with strong meats and even cheeses. Later, it will better accompany more delicate foods.