Bourgogne de Vigne en Verre

Les Vignerons de Mancey

Classification :

Régional

Région : La Côte Mâconnaise

Cépage : Pinot Noir





Température de service :
16 to 18°C

Durée de conservation :
5 to 8 years

Bourgogne "Cuvée Spéciale" (Red)

La Côte Mâconnaise - Pinot Noir

Origine

A selection of grapes from old vines planted in shallow clay-limestone soils on the slopes of Mancey, Tournus and Vers. Pinot Noir, referred to as "Pinot Noirien" or "Pinot Beaunois".

Vinification

Vinification is intended to produce a wine for ageing. Maceration lasts 10-12 days. Ageing is carried out exclusively in oak barrels, of which 20% are new. It generally lasts one year, during which time it undergoes two rackings, including a blending. The bottles are stored for at least 6 months before being released for sale. The wine is therefore well rested after what is commonly referred to as "bottle shock".

Notes de dégustation :

Bourgogne Pinot Noir "Cuvée Spéciale" is a bold coloured wine with ruby highlights. The bouquet is characterised by aromas of wild red berries, griotte cherries, liquorice, and hints of vanilla. This is a full-bodied, well-built wine, long on the palate. It can be tannic when young.

Mets d'accompagnements

This wine will pair well with beef Bourguignon, coq au vin, a leg of lamb, or turkey with chestnuts. It is fabulous with cheese.

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