



### Classification :



Village

Région : La Côte de Beaune

Cépage : Pinot noir



Température de service :  
16° to 18°C

Durée de conservation :  
5 to 7 years

## Côte de Beaune Villages (Red)

*La Côte de Beaune - Pinot noir*

### Origine

The vines are located on the slopes overlooking Melin, mainly in the "Le Plain de Lugny", "Sous le Marsain" and "Le Porolley" *lieux-dits*. Kimmeridgian limestone soils with some dolostones (at the bottom of the slopes) or white marl (at the top of the slopes).

### Vinification

The grapes are picked by hand. They are then completely destemmed and transferred to vats to undergo temperature-controlled fermentation, during which the cap is punched down once or twice a day. Fermentation lasts 8 to 10 days.

The wine is then aged for 12 months in oak barrels, 20% of which are new.

### Notes de dégustation :

This wine shows off a nice level of intensity buoyed by ruby tones that with ageing incorporate brick hues.

To the nose, the pinot noir grape is present in all its subtlety, highlighted by berry fragrances during its youth, giving way to more woody and peppery aromas at later stages.

It displays a tannic structure that requires at least several months of ageing, after which time the characteristics are already well in place.

### Mets d'accompagnements

Meat dishes served in sauce, game recipes and cheese platters.