

**Classification :****Région :** La Côte de Beaune**Cépage :** Pinot noir**Température de service :**

14 to 16°C

Durée de conservation :

3 to 5 years

Bourgogne Hautes-Côtes de Beaune (Red)

La Côte de Beaune - Pinot noir

Origine

The vines used for this production are located on a hillside in the village of Baubigny, "La Croix de Choux" and "Les Hersées" being the two main hamlets. Parcels lie at an elevation of approx. 350 m and feature a slope of 15% with southern exposure. The soil consists of shallow deposits of slightly marly clays and limestone.

The vines are propped up by posts and grass is grown between the rows. This climate lends a nice freshness to the pinot noir-based reds grown here and highlights their fruitiness. Propping up the vines allows benefiting from maximum sunshin.

Vinification

The grapes are harvested by hand, followed by stripping. The wine is then matured in open vats, as tradition would have it, with cap immersion and temperature verifications.

Notes de dégustation :

This wine's hue is characterized by an average intensity. The bouquet is replete with aromas so unmistakably Pinot.

The tannin content provides for a solid structure and good ageing capacity.

Mets d'accompagnements

This wine offers an effective accompaniment to roasts and meat dishes served with sauce, as well as your favourite soft cheeses.

This Hautes Côtes de Beaune may be opened within 2 or 3 years, but also displays good ageing potential over 5 to 10 years.