



Domain Bitouzet-Prieur

Classification :



Région : La Côte de Beaune

Cépage : Pinot noir

Volnay (Red)

La Côte de Beaune - Pinot noir

Origine

This wine comes from 3 different parcels, located at the foot of the Volnay slopes, bordering the Volnay *1ers crus*, about 300 metres above sea level. The soil is brown and clayey over a hard limestone bedrock.

Vinification

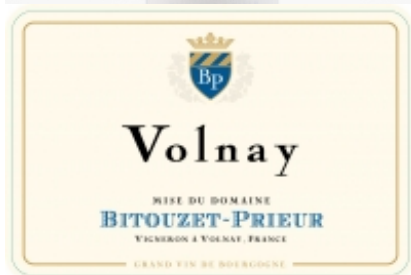
The grapes are harvested by hand and then sorted on arrival at the winery in order to select those which appear to be perfectly ripe. The harvested grapes are totally destemmed and transferred into vat by gravity in order to preserve the integrity of the fruit. They are kept at a cool temperature for 6-8 days to extract their aromatic qualities, and alcoholic fermentation occurs naturally due to the presence of indigenous yeasts. During this phase, we taste the wine to determine whether we should carry out punch down and/or pumping over operations, in order to extract the grapes' noble tannins. After de-vatting, the wine goes into French oak barrels for 12-16 months, during which time malo-lactic fermentation takes place. A light filtration before the wine goes into bottle may be carried out depending on the vintage.

Notes de dégustation :

Appearance: strong red colour. Nose: very finely oaked, slightly candied red fruit, floral aromas (violets, peonies). Palate: supple and dense, showing finesse and elegance.

Mets d'accompagnements

Pairs well with simple, good-quality meat dishes (roast or grilled veal or beef, lamb chops) and cheese, if not too mature.



Température de service :
16 à 18°C

Durée de conservation :
6 à 7 ans