

DOMAINE CHEVROT

Red

Bourgogne Hautes Côtes de Beaune

Technical information

Country: France
Region: Burgundy
Appellation: Bourgogne Hautes Côtes de Beaune
Grape Variety : 100% Pinot Noir
Terroir : limestones gravel
Age of the vines : 46 years



Vinification

Manual harvesting. Alcoholic fermentation: 12 days of vatting - only punched - from 15 to 34 ° C. Malolactic fermentation. Ageing: 12 months including 10 months in oak barrels 228 l and 2 months in stainless steel vats - 3 rackings -5% new oak barrels. Light filtration.

Tasting notes

Behind a still reserved bouquet, the minerality gives way to the agitation and spicier accents of cinnamon and nutmeg, the taste deploys against the well-claimed typicality of pinot noir bourguignon, with intense cherry and orange notes. The body is silky, very accessible, and culminates on a lively final.

Aging potential:

5 years

Wine pairing:

To be consumed accompanied by red or white meats.

