

## CÔTE DE BEAUNE VILLAGES

Burgundy's wine-capital, Beaune, lends its name to 5,000 hectares of majestic vineyards which extend from the villages of Ladoix-Serrigny to the hill-slopes of the Maranges.

Variations in terroir hereabouts make the wines of the Côte de Beaune as diverse in character as they are high in quality, with full, harmonious, thoroughbred red wines.

### VINIFICATION AND AGEING

GRAPE VARIETY Pinot Noir

WINEMAKING The grapes are picked and sorted by hand. Maceration lasts 3 weeks, all grapes destemmed. The wines are aged for 18 months in French oak barrels, of which around 25% are new.

### TASTING

EYE The robe is a limpid, brilliant red colour.

NOSE The nose is elegant with aromas of red ripe fruits.

MOUTH Balanced tannins with oak and fruity notes.

PAIRING Marinated meat, duck breast, all kind of cheese

TEMPERATURE 15°C / 16°C

AGEING Between 4 to 5 years.

