

MONTHÉLIE 1er Cru « La Taupine »

Monthélie is located near Meursault and Volnay. La Taupine neighbour of Champs-Fuillots, has a south exposition with a soil composed of clay, silica and iron oxide.

VINIFICATION AND AGEING

GRAPE VARIETY Pinot Noir

WINEMAKING The grapes are harvested by hand 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 20% are new.

TASTING

EYE Ruby red colour with bright reflections.

NOSE The nose is precise, aromas of jammy fruits with a little toasty notes.

MOUTH Silky on the palate, the tannins are soft and le the fruit aromas express themselves.

PAIRING Lamb, poultry and soft cheese.

TEMPERATURE 14°C / 15°C

AGEING Between 4 to 8 years.

