

CHOREY-LES-BEAUNE

A soil of marl-limestone alluvium on stony bottoms, with sometimes ferruginous nuances, descended from the Coast over millennia. The very dry sandy base is very favorable to the vine.

VINIFICATION AND AGEING

GRAPE VARIETY Pinot Noir

WINEMAKING The grapes are destemmed. The wine are aged 16 to 18 months in French oak barrels with 20% of new barrels with a light heat.

TASTING

EYE Ruby red colour

NOSE A fruity nose (red fruits) which can be evolving into jammy notes with time.

MOUTH A red wine smooth and delicate with light tannins.

PAIRING Charcuterie, cheese

TEMPERATURE 14°C / 15°C

AGEING 3 to 4 years.

