

Chorey-les-Beaune

VIEILLES VIGNES

VINEYARD

Adjacent to the village of Chorey les Beaune, our vineyard plots are located in the climate of the "Champs Pietant".

Subsoil composed of marnocalcareous on a stony background.

Pinot Noir. The pruning is done in Guyot (Poussard) with various green works (de-budding, trapping, decaying). The average age of vines is 50 years.

VINIFICATION

Manual harvesting, sorting on vines then on the sorting table in the winery.

The grapes after destemming are put in vats. Depending on the vintages and the wishes of our winemaker, a more or less important part of the whole harvest is integrated into the vat. After a cold maceration of a few days, the active phase of fermentation takes place with temperature control. Following the pneumatic pressing, the wines are put into pieces of 228 litres (about 30% new wood) where the aging takes place. This lasts 10 months, during which the malolactic fermentation took place. One month before bottling, the wine from the different barrels is assembled in a vat. No gluing and a slight lenticular filtration precedes bottling. Bottling is done according to the lunar and biodynamic calendar is preceded by a slight fining and a slight filtration.



TASTING NOTES

Aromatic wine with red fruit notes, including cherry and raspberry, with a woody and spicy note with a touch of pepper. The sensation of delicate and fruity roundness unfolds against a background of red fruits slightly compote. The tannic structure is fine, silky but well present. This beautiful balance persists very long in the mouth and allows to appreciate the balance and fine woody.

PAIRINGS

Convivial cuisine, summer meal or more elaborate dishes, particularly well accompanied by roasted or cooked poultry, cold cuts and river fish

SERVICE

14°C