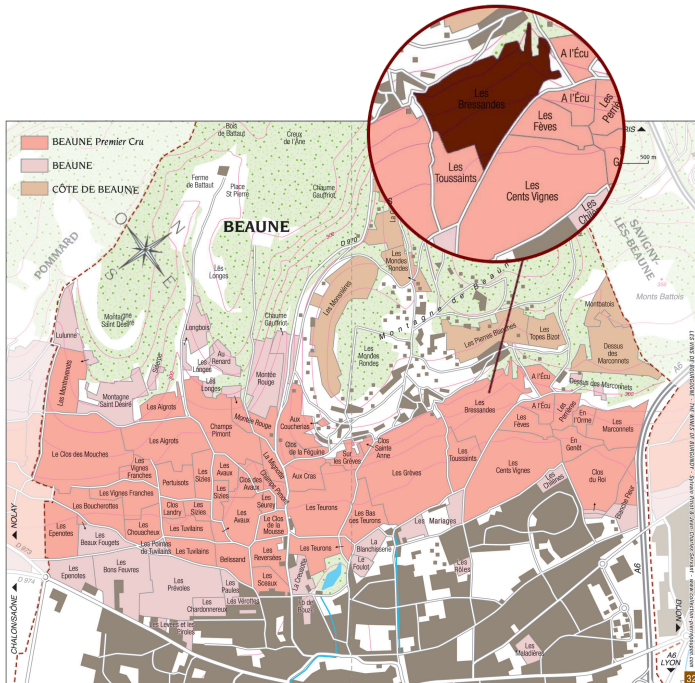


BEAUNE 1ER CRU "LES BRESSANDES" DOMAINE DU PAVILLON

ORGANIC WINE



Côte de Beaune

100 % Pinot Noir

AOC Premier Cru

The vineyard:

Hill with moderate slope, south-eastern exposure, clay-limestone soil with a relatively sandy texture.

Vinification:

Thermoregulated conical oak vats
 20 to 28 days

Ageing:

100 % oak barrels
 30 % new barrels
 14 to 16 months

Beaune, the historic capital of Burgundy wines, is also a vineyard where there are many famous premier crus, with very varied characteristics.

Among them, the "Les Bressandes" climate, which, by its geological nature, particularly emphasizes the elegant and fine aspect of Pinot Noir. Its toponymic origins may just as well come from a link with the region of Bresse and its inhabitants, as from the presence of brush, which could have been observed there in the past.

Tasting

On the nose, this wine offers notes of small red fruits embellished, without being dominated, by spicy or slightly smoky notes, which are also found in the mouth. Its great persistence of taste is based on the finesse and richness of sensations it can provide.

Food/wine pairing

It accompanies beautiful pieces of red meats, game and classic cheeses

Service and cellaring

Serve between 16 and 17°C.

You can keep this wine for 5 to 10 years or even longer

