

BOURGOGNE CÔTE D'OR "SECRET DE FAMILLE"



Bourgogne

100 % Pinot Noir

AOC Régionale

The vineyard:

Calcareous and clayey soils

Vinification:

Temperature-controlled conical oak vats
 Temperature-controlled stainless steel tanks

Ageing:

100% oak barrels
 20% new oak
 10 to 12 months

The Côte d'Or is the heart of Burgundy where the most prestigious wines of the region are produced. In order to highlight this exceptional terroir, the extended name of "Bourgogne Côte d'Or" has been created in 2017. Our red "Secret de Famille" (Family Secret) comes from this very limited and specific geographical area; it is indeed crafted from a carefully sourced blend of grapes (vineyards situated in renowned villages like Chambolle-Musigny, Nuits Saint-Georges, Gevrey-Chambertin...). We treat these wines as "Villages" wines, with a "haute-couture" vinification and ageing.

Tasting notes

This charming wine features predominant fruity aromas of blackcurrant and wild red berries. Velvety and silky, this wine boasts soft, balanced structure on the palate, which ends with a delicately perfumed finish.

Food/wine pairing

Enjoy this wine with roasted or grilled meats, poultry, fish and mild cheeses.

Serving and cellaring

Serve at 15°C - 16°C. (59°F - 60°F)

This wine is best enjoyed within 3 to 5 years of purchasing in order to appreciate all of its fruitiness.

