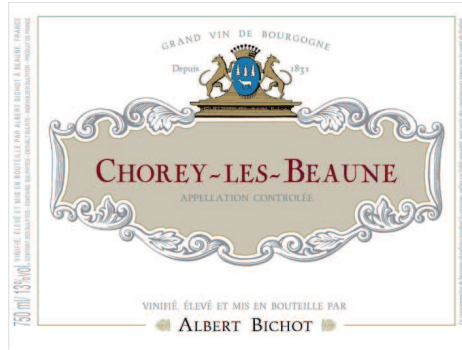


CHOREY-LÈS-BEAUNE



Côte de Beaune

100 % Pinot Noir

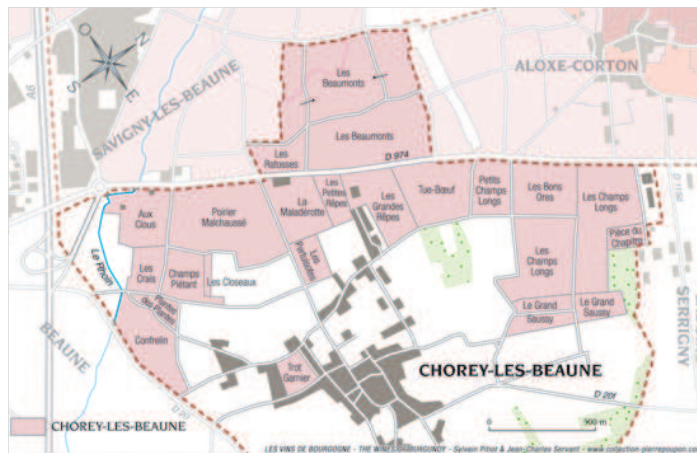
AOC Village

The vineyard:
 Calcareous clay soil

Vinification:
 Temperature-controlled conical oak vats
 20 to 28 days

Ageing:
 100 % oak barrels
 15 to 20 % new oak
 14 to 16 months

Located at the heart of the Côte de Beaune, the commune of Choresy-Lès-Beaune lies next to Savigny-Lès-Beaune and Aloxe-Corton. The wines here are predominately red. The calcareous clay soil overlies an ancient stony alluvial fan and is therefore very well drained.



Tasting notes

The nose features notes of toast, red fruit and jam, which with ageing move onto more musky and gamey notes of leather and spices. Full-bodied and velvety, this wine has lovely tannic structure that leads to a long, subtle finish.

Food/wine pairing

Ideal with finely prepared red meat dishes, feathered game or delicate cheeses.

Serving and cellaring

Serve between 14°C and 16°C. (57°F - 60°F)

This wine may be enjoyed now, or laid down for 2 to 4 years or more.