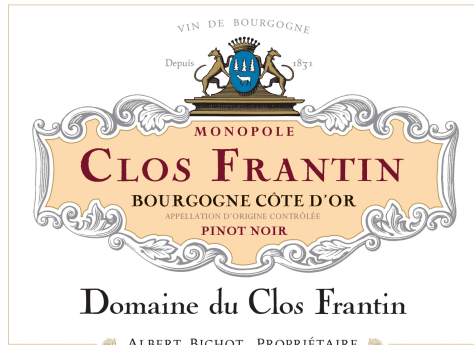


# BOURGOGNE CÔTE D'OR MONOPOLE DOMAINE DU CLOS FRANTIN



**Côte de Nuits**

**100 % Pinot Noir**

**AOC Village**

**The Vineyard:**

Calcareous and clayey soils

**Vinification:**

Handpicked  
 Temperature-controlled conical oak vats

**Ageing:**

Oak barrels 100%

*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 Bourgogne Côte d'Or Monopole comes from Domaine du Clos Frantin; it is indeed crafted from a carefully Pinot Noir. We treat these Monopole 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 and aged cheeses.

**Serving and cellaring**

Serve between 16 and 17°C (60°F - 63°F).

This wine may be laid down for 2 to 5 years or more.

