

One of the accessible gateways to the estate.
A distinctive character, intense fruit. The
spirit of a builder.

HÉRITAGE

Bourgogne Côte d'Or *Les Chagnots*

Varietal: Pinot Noir / **Appellation:** Bourgogne Côte d'Or / Rouge
Level: Régionale / **Average production:** 12 000 bottles

TASTING NOTES AND PAIRINGS

With a beautiful ruby red colour and purple highlights, this wine reveals a frank and concentrated nose of cooked fruit. On the palate, it offers a beautiful texture. Rich and full-bodied, with moderate oak ageing, it pairs well with a platter of smoked and spicy charcuterie, mushroom risotto or chicken tagine. Serve between 14 and 16°C.

OUR VINEYARD

This old vineyard, nearly 60 years old, covers 0.85 hectares and is located just in front of the Clos des Langres. Facing south-east, it is situated at the bottom of the hillside and has a slight slope. Its soil consists of alluvial deposits mixed with gravel and limestone from the Côte.

VINIFICATION AND AGEING

Hand-picked grapes. Rigorous sorting of grapes upon arrival at the winery. 100% destemming. Vatting in stainless steel vats. Alcoholic fermentation with alternating pumping over and punching down. Devatting then pressing of the marc. Ageing: part in French oak barrels, the other part in stainless steel vats for at least 8 months before bottling.

AWARDS

Burghound: 88/100 for the 2021 vintage

