



Bourgogne Côte Chalonnaise Pinot Noir Domaine

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The vineyard of the Côte Chalonnaise lies between the Côte de Beaune and the Mâconnais.

The soils are generally a mix of clay and limestone, brown, with varying amounts of clay. The orientation ranges from south to east-northeast, and the altitude is between 220 and 380 metres.□



Grape Variety

100% Pinot Noir

Tasting Note

Colour	Very deep ruby red hue, limpid and brilliant
Nose	It reveals touches of coffee roasting, combined with red fruit.
Palate	Extremely rich, endowed with very silky tannins and fruit.
Ageing	This wine has an ageing potential of two to five years in the right conditions.
Service	Should be served at around 15°C (59°F).

Food Pairing

It will go well with grilled meat, roast meat or meat with sauce, small game, or fairly mild cheeses.