



## **BOURGOGNE EPINEUIL**

Côte de Grisey



- *Color:* Red
- *Alc.:* 13.5 by vol.
- *Grape variety:* Pinot Noir
- *Vintage:* 2015
- *Serving temperature:* 16°C/53.6°F – 17°C/57.2°F
- *Worth keeping:* 20 years

- *Plot selection:* this cuvée was made with grapes from only one plot of the Epineuil vineyards, called Côte de Grisey. It is a perfect combination of the conditions that winemakers search for when making a great wine: south to southeast exposure, strong slope and quality soil!

- *Soil:* dating from the upper Jurassic, alternation of marl and limestone of the Kimméridgien allows a deep rooting and thus a good expression of the terroir.

- *Winemaking:* long maceration in stainless steel tanks. Yeast addition, 10 days of alcoholic fermentation with punching of the cap and pumping over of the must to extract color and mature tannins of the grapes. The ageing continues for 18 months in oak barrels. Malolactic fermentation occurs naturally in barrels. Generally clearing is good enough in barrels: it is generally not necessary to filter this wine. Finally, bottling is carried out at the winery.

- *Tasting notes:*

- Appearance: deep garnet red, purple glints.
- Nose: complex bouquet of chocolate, black currant and licorice.
- Taste: well balanced between richness and structure. Great final length.

- *Food pairing:* meats like duke breast, or rabbit with mustard, cheeses...