



BOURGOGNE EPINEUIL

Tradition



- *Color:* Red
- *Alc.:* 12.5% by vol.
- *Grape variety:* Pinot Noir
- *Vintage:* 2017
- *Serving temperature:* 16°C/53.6°F – 17°C/57.2°F
- *Worth keeping:* 10 years

- *Cuvée Tradition:* this Epineuil revives the tradition of ageing in oak barrels usually carried out for making the great red wines of Burgundy. Typical aromas of Epineuil meet aromas from the barrel in a complex bouquet.

- *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:* 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 in oak barrels for 75% of the cuvée (25% staying in stainless steel tank) and the malolactic fermentation naturally starts. Finally, bottling is carried out at the winery without filtering the wine.

- *Tasting notes:*

- Appearance: intense garnet red, clear and bright.
- Nose: cacao and black fruit aromas, roasting and smoky notes.
- Taste: expressive on red fruits and cacao. Structure and persistence.

- *Food pairing:* It will match perfectly your Sunday barbecue with some ribs or beef.