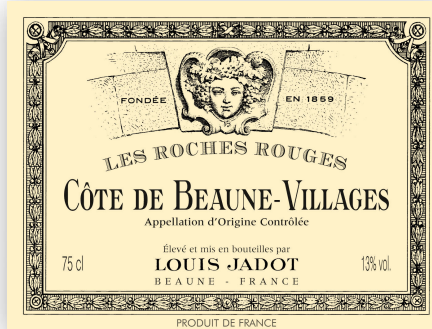


CÔTE DE BEAUNE VILLAGES LES ROCHES ROUGES



Côte de Beaune
Appellation Village
Red
100% Pinot Noir

Vineyards situation

This appellation may be produced in 14 different villages such as Ladoix, Chorey, Monthélie, Pernand, Santenay etc ... But it is considered as being a small appellation in terms of volumes.

Wine making

Fermentation is made as natural as possible in open tanks (without stems). It usually undergoes a fairly long fermentation (25 to 33 days) in order to extract colour, tannins and aromas. The wine is then aged in wooden barrels for an average of 15 months before being bottled.

Winemaker's comments / Gastronomy

It is a young and fruity wine, with aromas of red berries, and cherries. With a delicate structure and soft tannins, it will perfectly match light dishes (terrines, warm starters, white and red meat in light sauce), and not too strong cheeses.

Preservation

The Côte de Beaune Villages have a good aging potential: easily up to five years and even more if the wine is stored in good conditions.