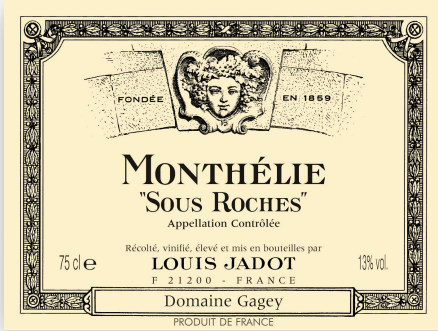


MTHÉLIE SOUS ROCHES



Côte de Beaune
Appellation Village
Red
100% PINOT NOIR

Vineyards situation

Monthélie is a small village located between Volnay and Meursault.

Characteristics

This vineyard is 1.16 ha big and bought in 2010. It is very well oriented to the East with a rather high altitude and quite difficult to cultivate. Soil is made of clay and stony on the surface.

Wine making

Grapes are destemmed. Fermentation takes place in open vats during about 3 weeks. The wine is aged in French oak barrels during 10 to 12 months.

Winemaker's comments / Gastronomy

Monthélie is a fruity wine with aromas of cherries. It may can be powerful and delicate at the same time.

Ideal with grilled red meat, charcuterie and not too strong cheeses.

Preservation

Should ideally be drunk young but can be easily be kept 7 to 8 years even more like most Burgundy wines.

