

Bourgogne

Appellation d'Origine Protégée

Instituted the 31 juillet 1937

Area under production : 1700 ha (red and rosé)

In 3 départements :

- Département Yonne : 54 villages.
- Département Côte-d'Or : 91 villages.
- Département Saône-et-Loire : 154 villages.

Harvest : 58 hl/ha.

Grape variety : Pinot noir

Pinot Noir (35 % of the Burgundy grape variety)

Burgundy by birth, gives compact clusters of a pretty purplish black whose small tight grains contain a juice, colorless and sweet

Wine making : traditional in stainless steel wine vat on fine lees and in oak barrels, 12 months

12 % vol.

Our production area : 1,5751 ha

Villages : Montallery & Quenne & Jussy
« Les Veaux » « Sur Moury » « Côte des Prés »



Medals :



Gold Medal - Bourgogne - Vintage 2023 : Note 85/100

« Pale red hue with brownish ruby glints. Musky nose with aromas of ripe red and black fruits. The supple mouthfeel, only slightly marked by tannins, seduces with its aromatic freshness and velvety balance. An unpretentious wine. »

Pleasant wine with round tannins and aromatic freshness, ripe red and black fruits, slightly spicy.

To drink until 6 – 8 years old.

Serve between 15-18°C

To drink with roast beef, a stew, andouillettes, cold cuts, tasty fondues...