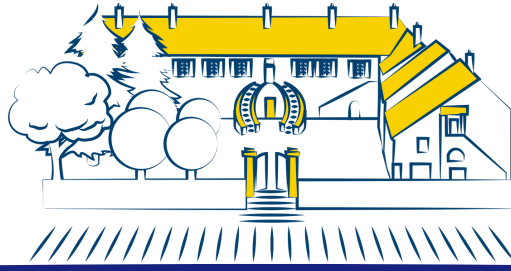


DOMAINE DE L'ÉVÊCHÉ



BOURGOGNE CÔTE CHALONNAISE

2022

G RAPE VARIETY

Pinot noir

T ERROIR

AOC : Bourgogne Côte Chalonnaise

Clay-limestone soil between 240 and 350 m altitude

A range of high-quality plots located exclusively in the village of St-Denis-de-Vaux.

Area : 8 ha

Average age of vines : 35 years

W INEMAKING AND AGEING

Harvested between 28 August and 6 September 2022.

Hand and mechanical harvesting, sorting, destemming and gravity vatting. Cold pre-fermentation followed by alcoholic fermentation with maceration for 2 weeks. 100% malolactic fermentation. Aged in stainless steel vats for 10 months, then filtered and bottled on 21 March 2023.

Alcohol content: 12.50%.

T ASTING

Its fresh spring fragrance reveals notes of dahlia, roses, lilac and other garden flowers. From the attack, it is frank, pure and clean. Aeration softens it, giving it a silky and full-bodied texture, leaving a light peppery sensation. More than a simple Burgundy, it "pinotes", gaining in elegance and poetry to give way to pleasure and gourmandise.

S ERVING IDEAS

Grilled meats and vegetables, roast or stewed poultry, creamy cheeses and goat cheeses.

Ideal temperature: 16°C

To be enjoyed until 2028.

