

DOMAINE DE L'ÉVÊCHÉ



CLOS DE L'ÉVÊCHÉ

2022

GRAPE VARIETY

Pinot Noir

TERROIR

AOC : Burgundy Côte Chalonnaise

"Climat" Clos de l'Évêché Monopole

Deep clay-limestone soil on a south-east facing slope.

Average age of vines: 25 years - Area: 2.5 ha

Vineyards since the end of the Middle Ages, the "Clos de l'Évêché" surrounds the property.

WINEMAKING AND AGEING

Harvest date: 2 September 2022.

Mechanical harvest with sorting, destemming and gravity feeding into vats. Cold prefermentation in vats followed by alcoholic fermentation with automatic temperature control.

Maceration for 20 days.

Aged for 12 months in oak barrels, 20% new.

Light filtration and bottling on 14 November 2023.

Alcohol content: 13.50%.

TASTING

Intense purple in colour, with aromas of cherry jam and rose, it also evokes the freshness of undergrowth. The attack is straightforward and structured, with a graininess that brings a touch of spice to the palate. With aeration, the finesse and velvety texture emerge, framed by lightly woody tannins. Then we bite into the grain of blackcurrants and small black fruits. This is a deep, powerful and complex wine, which is the signature of the house style.

SERVING IDEAS

Pâtés en croûte and delicatessen meats, roasted or grilled meats, soft cheeses.

Ideal temperature: 16°C

To be enjoyed until 2029.

Best to decant during the first 3 years.

