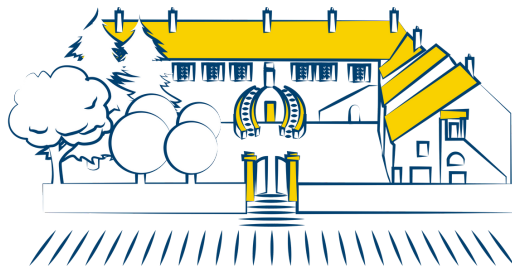


DOMAINE DE L'ÉVÊCHÉ



COTEAUX BOURGUIGNONS

MEIX DE CHASEAU

2022

GRAPE VARIETY

Gamay 90 % et Pinot Noir 10 %

TERROIR

AOC : Coteaux Bourguignons

Meix de Chateau is located in the heart of the village of St-Denis-de-Vaux, where the predominantly granitic soil is perfectly adapted to the Gamay grape.

Area: 0.25 ha

Average age of vines: 20 years

WINEMAKING AND AGEING

Harvest date: 12 September 2022.

100% destemmed, sorted and gravity fed into vats.

Alcoholic fermentation with light maceration to preserve the fruity aromas. Aged in stainless steel vats for 6 months.

Filtered and bottled on 22 March 2023.

Alcohol content: 14%.

TASTING

Notes of wild flowers, violets, periwinkle, blackcurrant berries and fresh grapes emerge from its pretty purple colour. The attack is straightforward, juicy and chiselled. The lightness of the Pinot and the peppery strength of the Gamay combine to create a perfect balance. Subtle, long and sappy, its spicy finish affirms its fullness.

SERVING IDEAS

Aperitif platters of cold meats and cheeses, savoury tarts, grilled meats, loin of pork, tender vegetables.

Ideal temperature: 16°C

To be enjoyed until 2028.

