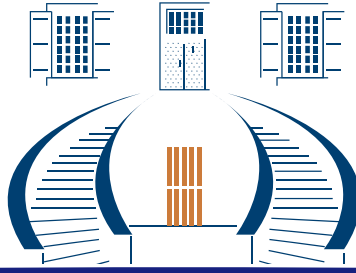


DOMAINE DE L'ÉVÊCHÉ



ÉDITION LIMITÉE

2022

G RAPE VARIETY

Pinot Noir

T ERROIR

AOC : Bourgogne Côte Chalonnaise

The quintessence of the domain, selected from the best cuvée at the time of vinification.

600 bottles numbered.

W INEMAKING AND AGEING

Harvest date: beginning of September 2022.

Mechanical harvest, sorting, destemming and gravity feeding into vats.

Cold prefermentation in vats followed by alcoholic fermentation with automatic temperature control. Maceration for 20 days.

100% aged in new oak barrels for 12 months.

Light filtration and bottling on 15 November 2023.

Alcohol content: 14%.

T ASTING

Deep ruby red in colour with an elegant, intense and complex bouquet of musk, humus, leather and bitter cocoa powder. The juice is concentrated, like a highly infused tea, well structured, balanced in length and density. With a slight bitterness on the finish, the air enhances the fruit, recalling the crunch of chocolate with cranberries. It is a perfect meal wine.

S ERVING IDEAS

Matured or stewed meats, game, leg of lamb.

Ideal temperature: 16°C

To be enjoyed until 2029. Best decanted.

