



# Bourgogne Côte D'Or 2021

## 6x75cl

### Grapes

100% Pinot Noir

### Region/Appellation

Bourgogne

### Alcohol by volume

13%

### Residual Sugar

less than 2 g/l

### pH

3.52

### Total Acidity

5.67 g/l

### Drinking Window

2025 - 2028

### Tasting Guide

A B C D E  
Light Medium Full

### Tasting note printed

11/01/2026

### Winemaker Notes

The wine has a beautiful depth combined with great freshness, and intense fruit.

### Vineyard

The wine will be quite complex because of the different grapes origin : Côte de Nuits, Saône et Loire and Irancy will give structure and tannins whilst Hautes Côtes will gives fruitiness.

### Winemaking

Following traditional vinification, all the parcels are blended and aged for 8 to 10 months in a combination of oak barrels from our cooperage and in stainless steel vats, before bottling.

### Food match

Perfect with pâté, charcuterie and lots of crusty French bread or rack of lamb with a herb crust.

