



Bourgogne Côte D'Or 2022

6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Bourgogne

Alcohol by volume

13.5%

Residual Sugar

less than 2 g/l

pH

3.48

Total Acidity

5.57 g/l

Tasting Guide



Tasting note printed

31/07/2025

Winemaker Notes

Harmonious and balanced, with a plump fruitiness and silky texture offset by round, gentle tannins in a wine of medium body and elegant structure.

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

The various wines are blended after a traditional vinification. Aging lasts 8 to 10 months in oak barrels from our cooperage or in stainless steel vats before being bottled.

Food match

Rack of lamb with a herb crust

