



# 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



Light Medium Full

### Tasting note printed

10/09/2025

### 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

