

Bourgogne Hautes-Côtes de Beaune Bignon 421

AN EXTREMELY DELECTABLE HAUTES-CÔTES DE BEAUNE



TERROIRS

This wine comes from our plot named "En Bignon" in Bouze les Beaune. It is labeled with the name of its location: "En Bignon" and its altitude: 421 metres. The plot's soil is very clayey and red. In Burgundy we say that red soil equals great red wine! Its altitude of 421 meters is important because the plot is in a fresh spot, which is ideal to produce refined wines.

VITICULTURE

Mainly traditional low vineyard (8 to 10 000 vines per ha with Guyot cane pruning) and partly with lyre (double Guyot pruning)

WINEMAKING

Grapes harvested by hand at perfect maturity.

Vinification: gentle extraction, 50% de-stemmed grapes, in oak cask fermenter.

Ageing: On average 12 months with 25% new barrels of 500L.

WINE & FOOD PAIRINGS

On the nose, as well as on the palate, this wine combines a lovely altitude freshness (fresh red fruit) with a spicy character typical of a fine Pinot Noir. This wine can be enjoyed as an aperitif with friends but is also at home with charcuterie, shepherd's pie or a vegetable quiche. Cellaring 3 to 7 years.

KEY INFO

Grape Variety : 100% Pinot Noir.

Appellation : Bourgogne Hautes-Cotes de Beaune.

Color : red.

Organic certified wine (Ecocert).

Biodynamic certified wine (Demeter).