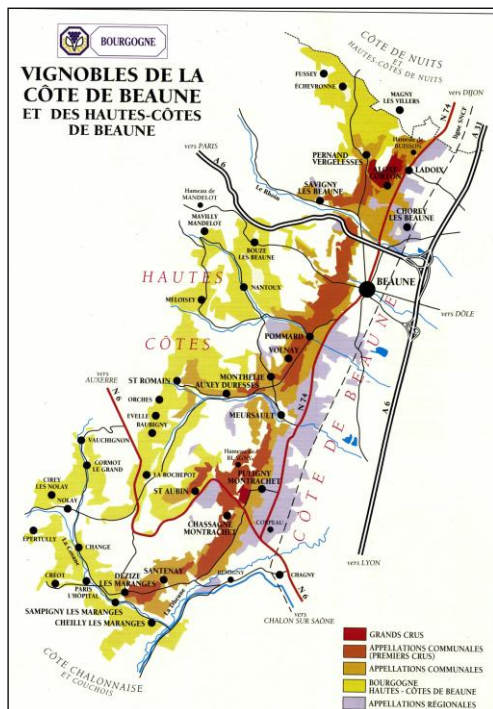


APPELLATION Côte de Beaune Village

GRAPE VARIETY Pinot Noir

SOIL Clay and limestone (Bathonien).



PRODUCTION AREA The appellation Côte de Beaune Villages can be claimed for all the communal AC in this sector except for: Aloxe Corton, Beaune, Pommard, Volnay.

TASTING Ruby colour. Delicate and fine nose with red fruits aromas, evolving to woody and leather notes. Straight attack in mouth, light tannins, great structure.

FOOD AND WINE MATCHING Venison chops, rooster in wine.

SERVING TEMPERATURE 15°C to 16°C

AGING POTENTIAL 3 to 15 years