VINS DE BOURGOGNE

DOMAINE
ARNOUX
VIGNERONS

À CHOREY-LÈS-BEAUNE, CÔTE D'OR, FRANCE

BOURGOGNE HAUTES CÔTES DE BEAUNE 'SOUS LA MURÉE'

Surface area	0.50 hectare
Variety	Pinot Noir
Year of planting	2002 in Echevronne
Exposition	south/south-east
Altitude	420 metres
Terroirs	brown limestone soil
Harvest	manual
Vinification	Pre-fermentation cold maceration. About twenty days of vatting, with light punching down and pumping over. Wild yeast.
Maturation	12 months in barrels, then 3 to 4 months in tanks. About 10% new barrels

Tasting

ROBE

cherry red

NOSE

fragrant and marked by aromas of red fruits such as morello cherry and raspberry

PALATE

a charming, gourmet wine with a spontaneous and frank character. It displays beautiful harmony on the palate. Its roundness and finesse mean it can be drunk young

Service

LAYING DOWN

to be enjoyed in its youth

SERVING TEMPERATURE

14–16°C

FOOD AND WINE PAIRINGS

enjoy with simple dishes, homely or traditional cuisine such as pies or roasted meat, pork filet mignon, a veal cut or a leg of lamb, accompanied by small vegetables or gratin. Mild cheese such as Brillat-Savarin or Cîteaux

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