



DOMAINE ARNOUX  
*Vignerons*



## 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	350 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