VINS DE BOURGOGNE

DOMAINE
ARNOUX
VIGNERONS

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

BOURGOGNE PINOT NOIR

Surface area	1 hectare
Variety	Pinot Noir
Year of planting	1967–2019, in Chorey-lès-Beaune
Exposition	east
Altitude	230 metres
Terroirs	reddish-brown, clay-limestone soils
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

garnet

NOSE

aromas typical of the grape variety; a bouquet of small red and black fruits such as cherry, raspberry, and wild berries

PALATE

Full-bodied and generous, crunchy and gourmet, with silky tannins and a velvety character, allowing it to be drunk young

Service

LAYING DOWN

to be enjoyed in its youth

SERVING TEMPERATURE

14–16°C

FOOD AND WINE PAIRINGS

pairs well with a cheese or charcuterie board, grilled or roasted red meat, marinated meat, or melted cheese

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