VINS DE BOURGOGNE

DOMAINE
ARNOUX
VIGNERONS

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

CHOREY-LÈS-BEAUNE

Surface area	8 hectares
Variety	Pinot Noir
Year of planting	1947–2024
Altitude	220–230 metres, depending on the plot.
Terroirs	soils of marl-limestone alluvium on stony ground, with ferruginous nuances
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

ruby and bright

NOSE

small red and black fruits dominate, such as morello cherry, raspberry, and blackberry.

PALATE

a pleasurable wine, supple and fruity. Moderately tannic but rich in character; beautiful roundness. The subtle and generous palate displays both finesse and length

Service

LAYING DOWN

2–6 years

SERVING TEMPERATURE

14–16°C

FOOD AND WINE PAIRINGS

a versatile Burgundy wine; it will pair well with varied cuisine such as charcuterie, warm starters or offal, roasted poultry, meat risotto or pizza, a nice cut of grilled beef, or meat in sauce, such as boeuf bourguignon, many spicy dishes, and most cheeses

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