

PRIMEUR

BORN ON AN EXCEPTION TERROIR, A REMARKABLE FINE WINE FROM CÔTE DE NUITS.
BURGUNDY AT IT'S BEST!



TASTING

Nose: complex combination of intense red fruits, flowers (peony) and spices (liquorice). A touch of milk or cream, already promising Mouth: energy and minerality mingle into a complex structure, with a beautiful silk texture. Amazing ageing potential. One of Burgundy's finest..

FOOD MATCHING

Game bird terrine, beef stew, ripe cow cheese

TERROIRS

KEY INFOS

Les Rouges is a beautiful location above the Echezeaux grand cru, on a steep hillside, a tiny plot (a fifth of an hectare!)

Know-how: hand harvested in 12 kg baskets. Low yields and immensely concentrated grapes. A small portion of whole cluster. Traditional vinification in oak open vats for 3 weeks. Then brought by gravity in oak for ageing during 12 to 15 months in barrels from the finest origins.

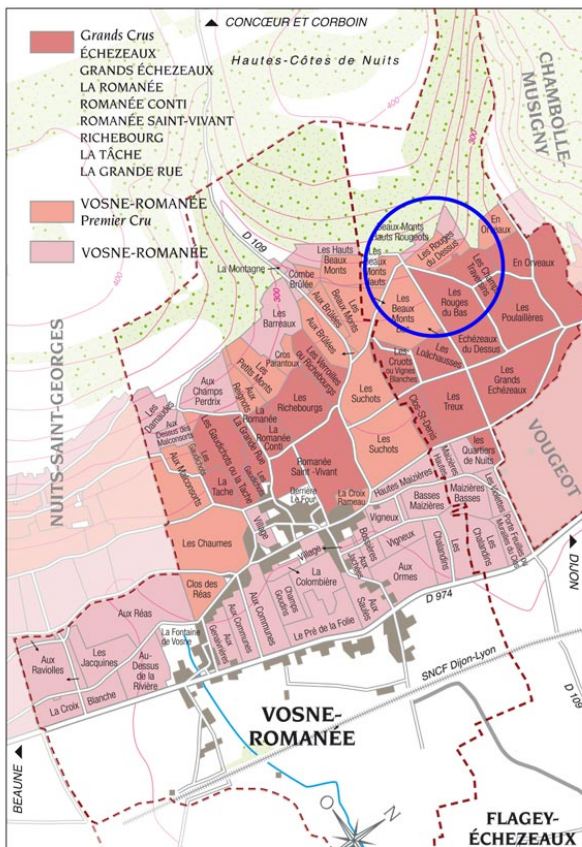
Grapes:
Pinot Noir
Color: red

HISTORY

An outstanding terroir
A silky wine with superbe texture
Fantastic ageing potential

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