

DOMAINE DE L'ÉVÊCHÉ



LA CADOLE 2024

G RAPE VARIETY

Pinot noir

T ERROIR

AOC : Bourgogne Côte Chalonnaise

"Climat": En Reviller in St Denis de Vaux

Sloping clay-limestone soils surrounded by dry stone walls.

It gets its name from the Cadole built with stones from the plot.

Surface : 2 ha

Average of vines : 20 years

W INEMAKING AND AGEING

Harvest date : 14 September 2024.

Destemmed grapes and gravity vating. Cold pre-fermentation, followed by alcoholic fermentation with two weeks of maceration.

Malolactic fermentation is 100 % complete.

Aged in oak barrels, 1/3 of which are new, for 12 months.

Light filtration and bottling in November 2025.

Alcohol content : 13%.

Ageing potential : 2 to 6 years.

T ASTING

Its crushed raspberry color reveals an intense wild aroma of spices, cinnamon, flowers, and wild strawberries. A typical terroir wine, the juice is precise, highlighted by flavors of bay leaf. The fruit combines beautifully with a subtle modernity. Typical of its vintage, it takes you on a straightforward journey with a hint of wildness.

S ERVING IDEAS

Delicate red meats, slow-cooked dishes, vegetable and mushroom pie, eggs in red wine sauce, Burgundy cheeses.

Ideal temperature: 16°C

To be enjoyed until 2029.

