

DOMAINE DE L'ÉVÊCHÉ



CLOS DE L'ÉVÊCHÉ 2024

G RAPE VARIETY

Pinot Noir

T ERROIR

AOC : Burgundy Côte Chalonnaise

"Climat" Clos de l'Évêché **Monopole**

Deep clay-limestone soil on a south-east facing slope.

Average age of vines: 25 years - Area: 2.5 ha

Vineyards since the end of the Middle Ages, the "Clos de l'Évêché" surrounds the property.

W INEMAKING AND AGEING

Harvest date: 18 September 2024.

Mechanical harvest with sorting, destemming and gravity feeding into vats. Cold prefermentation in vats followed by alcoholic fermentation with automatic temperature control.

Maceration for 20 days.

Aged for 12 months in 500 liters oak barrels.

Light filtration and bottling on 12 February 2026.

Alcohol content: 14%.

T ASTING

It has a beautiful dense ruby colour and a soft, balanced bouquet, blending notes of blond tobacco, ancient rose and gentle spices. It is a concentration of very ripe black berries, blackcurrant and blackberry, which give it a fleshy, full-bodied and structured texture. On the palate, aeration reveals a velvety, silky texture, revealing a generous, succulent character with a delightful acidulous finish. The ideal wine for every occasion.

S ERVING IDEAS

Pâtés en croûte and delicatessen meats, roasted or grilled meats, fresh goat's cheese.

Ideal temperature: 16°C

To be enjoyed until 2029.

