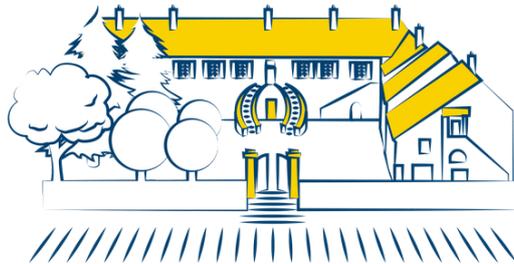


DOMAINE DE L'ÉVÊCHÉ



BOURGOGNE CÔTE CHALONNAISE

2024

G RAPE VARIETY

Pinot noir

T ERROIR

AOC : Bourgogne Côte Chalonnaise

Clay-limestone soil between 240 and 350 m altitude

A range of high-quality plots located exclusively in the village of St-Denis-de-Vaux.

Area : 8 ha

Average age of vines : 35 years

W INEMAKING AND AGEING

Harvested between 14 and 19 September 2024.

Hand and mechanical harvesting, sorting, destemming and gravity vating. Cold pre-fermentation followed by alcoholic fermentation with maceration for 2 weeks. 100% malolactic fermentation. Aged in stainless steel vats for 10 months, then filtered and bottled in August 2025.

Alcohol content: 13%.

T ASTING

Its dense ruby colour gives off a complex and intense aroma of spices, cinnamon, liquorice and flowers such as violets. From the very first sip, it is generous, frank and exceptionally dense. Then, a silky velvety texture and luscious fruit caress the palate like a soft, delicate, enveloping fabric. A crisp, long finish highlights the depth of this lovely wine.

S ERVING IDEAS

Grilled meats and vegetables, roast or stewed poultry, creamy cheeses and goat cheeses.

Ideal temperature: 16°C

To be enjoyed until 2030.

