

RED MONTHELIE

REGION: Burgundy

NAME: AOC Monthélie

PLACE NAME: "the Plantes" and "The Jouères"

PRODUCTION SITE: Municipality of Monthelie

TOTAL AREA: 2ha30

EXHIBITION: Respectively WEST and SOUTH

SOIL: Clay and limestone

VARIETY: Pinot Noir

CUTTING MODE: short cut Guyot and Cordon of Royat

YEAR OF PLANTATION: 1960, 1970 and 1983

Manual harvest

Crushing and systematic de-stemming of the harvest.

Cold maceration for 4-5 days and then fermentation maintained at 30 ° C for 15 days, stuffing gravity and aging in oak barrels of French origin for 12 months. (Proportion of 20% new barrels). Delicate nose of red fruit and minerality. A charming, delicate and renowned for its femininity, wine, which is however strong in its youth. The final freshness still shows that women's side, on fine tannins. To enjoy with white meat (rabbit, veal) and also poultry, after 4 to 10 years of keeping.

Serving temperature: 17/18 ° C