



DOMAINE  
GRACHET-DUCHEMIN

GRANDS VINS DE BOURGOGNE

BOURGOGNE  
HAUTES CÔTES DE BEAUNE

*Émile*

CUVÉE: Émile

DESIGNATION OF ORIGIN: Bourgogne Hautes Côtes de Beaune

TOWN: Sampigny-les-Maranges

VINEYARD PLACE NAME: An assemblage from several plots  
of Sampigny-les-Maranges

COLOUR: Red

GRAPE VARIETY: Pinot Noir

SURFACE AREA: 2,80 ha

BOTTLING PRODUCTION: 2 400 bottles

SUN EXPOSURE: South/Southeast

YEAR PLANTED: 1955 to 2000

TYPE OF SOIL: Clay and gravel

HARVEST: Manual

VINIFICATION/AGING:

Pre-fermentation maceration of the destemmed harvest in wooden vats at 10°C, spontaneous fermentation using indigenous yeasts in stainless steel vats for 10-12 days with daily pump over and punch down, aging for 12 months in barrels of 1 to 3 wines.

TASTING NOTES:

A bright ruby robe, intense and seductive wild strawberry notes, a ripe mouth revealing juicy fruit, supple and silky tannins; a wine that offers immediate pleasure!

CELLARING POTENTIAL:

To be consumed young, 2 to 5 years.

PAIRING SUGGESTIONS:

Grilled pork ribs, Provençal-style slow-cooked braised beef.



DANS LA CONFIDENCE  
DES MARANGES

7, Grande Rue - 71150 Sampigny-les-Maranges, France

+33 (0)659 469 297 | +33 (0)699 190 465

[DOMAINEGRACHETDUCHEMIN@GMAIL.COM](mailto:DOMAINEGRACHETDUCHEMIN@GMAIL.COM)

