



DOMAINE
GRACHET-DUCHEMIN

GRANDS VINS DE BOURGOGNE

BOURGOGNE
CÔTE D'OR

À Flanc de Colline

CUVÉE: À Flanc de Colline

DESIGNATION OF ORIGIN: Bourgogne Côte d'Or

TOWN: Santenay

VINEYARD PLACE NAME: Peuraine

COLOUR: Red

GRAPE VARIETY: Pinot Noir

SURFACE AREA: 0,22 ha

BOTTLING PRODUCTION: 900 bottles

SUN EXPOSURE: Southeast

YEAR PLANTED: 1990

TYPE OF SOIL: Clay-limestone, gravel
and limestone sand on the surface

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 crimson robe, aromas of blackcurrant and raspberry jam on the nose, fruity in the mouth, corpulent yet not excessively, punctuated with a little bitterness for immediate freshness upon tasting.

CELLARING POTENTIAL:

To be consumed young, 2 to 5 years.

PAIRING SUGGESTIONS:

Cured meats, tapas, pizza.



DANS LA CONFIDENCE
DES MARANGES

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