

## BOURGOGNE CÔTES D'AUXERRE ROUGE 2015



👑 **APPELLATION**  
Appellation Régionale

👑 **GRAPE VARIETY**  
100 % Pinot Noir.

👑 **SOIL**  
Clay and limestone from the Jurassic.

👑 **VINIFICATION**  
Fermented in stainless steel tanks  
between 23° and 28°c for about 8-10  
days.

👑 **AGEING**  
12 months in stainless steel tanks

👑 **AVERAGE AGE OF THE VINES**  
25 years.

👑 **YIELD**  
55 hl/ha.

👑 **AGEING**  
2-5 years.

👑 **SERVING TEMPERATURE**  
Between 16-18°C.

### SITUATION

The vineyard is planted on the stony hillside facing south-east.

### TASTING AND FOOD PAIRINGS

The Bourgogne Côtes de Auxerre 2015 is dominated by aromas of freshly picked red fruits (cherries and raspberries). In the mouth, it stays fresh and round with discreet tannins. A mineral tip will bring the structure to this wine.

To serve with: roasted poultry, grilled or braised red meats and cheeses.