

## BOURGOGNE CÔTES D'AUXERRE ROUGE 2017



👑 **APPELLATION**  
Appellation Régionale

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

👑 **SOIL**  
Jurassic clay and limestone.

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

👑 **AGEING**  
7 months in stainless steel tanks.

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

👑 **YIELD**  
55 hl/ha

👑 **AGEING**  
2 to 5 years.

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

### SITUATION

The vineyard is planted on stony hillsides facing south-east.

### TASTING AND FOOD PAIRINGS

The Bourgogne Côtes d'Auxerre Rouge 2017 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.

Serve with roasted poultry, grilled or braised red meats, and cheeses.