

## BOURGOGNE EPINEUIL ROUGE 2022



👑 **APPELLATION**  
Appellation Régionale

👑 **GRAPE VARIETY**  
100% Pinot Noir

👑 **SOIL**  
Jurassic clay-limestone and Kimmeridgian marl.

👑 **VINIFICATION**  
Fermented in stainless steel tanks between 24° and 28°C for approximately 8-10 days.

👑 **AGEING**  
12 months in tank.

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

👑 **YIELD**  
60 hl/ha

👑 **AGEING**  
2 to 5 years.

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

### SITUATION

Situated close to Tonnerre, the vineyards cover steeply sloping hillsides. They have a south-easterly aspect and are protected from the cold winds coming off the high Langres flats. This particularly good aspect creates a microclimate that produces high-quality wines.

### TASTING AND FOOD PAIRINGS

Bourgogne Epineuil 2022 is light, fine, aromatic with marked notes of red fruit, very well-balanced on the palate.

It goes very well with charcuterie, red meats, grilled meats and light meats in sauce.

### PRESS REVIEWS

Bourgogne Epineuil 2022 - Burgundy Report, Bill Nanson - "Very pretty"