

CÉSAR - COTEAUX BOURGUIGNONS 2017



👑 **APPELLATION**
Appellation Régionale

👑 **GRAPE VARIETY**
100% Cesar.

👑 **SOIL**
Calcareous marls from Jurassic.

👑 **VINIFICATION**
Traditional vinification in open vats with
100% destemming.

👑 **AGEING**
10 months in stainless steel vats.

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

👑 **YIELD**
45 hl/ha

👑 **AGEING**
10 to 15 years.

👑 **SERVING TEMPERATURE**
Between 15° - 17°C.

SITUATION

The ancient local grape variety of César (or Romain) is planted on approximately five hectares of land around the village of Irancy. As a variety it is increasingly rare to find because of difficulties in achieving full ripeness in the grapes. It has very unique characteristics and in the of best years produces wines that will keep for a great length of time.

TASTING AND FOOD PAIRINGS

The César 2017 with purple highlights is a powerful and very typical wine. Its tannins, very powerful, requires a certain aging before fully clearing its bouquet and its spicy flavor with peppery notes and hints of raspberry. This structured wine is full-bodied and nervous in its youth.

It goes well with roasts, game, meats in casseroles or with gravy, and Epoisses and Soumaintrain cheese.