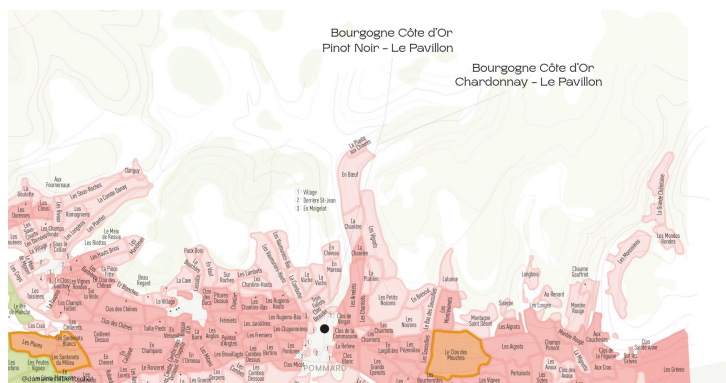


BOURGOGNE CÔTE-D'OR PINOT NOIR "LE PAVILLON" DOMAINE DU PAVILLON



LOCATION

Bourgogne

VARIETAL

Pinot Noir

TERROIR

Silty and sandy clay soil containing limestone

Surface area of the vineyard : 1,93 ha

Age of vines : 35-40 years old



PRESENTATION

It is in the Côte d'Or, at the heart of winegrowing Burgundy, that the region's most prestigious wines are produced. In order to bring these exceptional terroirs into the spotlight, the additional geographical denomination "Côte d'Or" was created in 2017.

The Bourgogne Côte d'Or wines have stricter production regulations than the Bourgogne wines (lower yields, same density of planting as for village wines, vineyards located exclusively in the Côte de Beaune and Côte de Nuits).

Our Bourgogne Côte d'Or Pinot Noir "Le Pavillon" is crafted from grapes hailing from two plots located in the village of Meursault: the first is found at the entrance of the village along the same axis as an old road built by monks linking the hospital in Meursault - a historic building - with the Côteaux Cross, while the second is on the other end of the village in the direction of Puligny-Montrachet.

WINEMAKING/AGEING

Handpicking, grape sorting upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 20 days.

Aging in oak barrels (15 to 20% new barrels) for 10 to 12 months.

TASTING

Elegant nose with scents of red and black berries (raspberry, blackcurrant...) and violets. The palate is soft, fleshy and well balanced, with a highly pleasing fruity finish.

SERVING

Serve at 14-15°C (57-59°F).

To taste young on the fruit or to keep 3 to 5 years.

FOOD PAIRINGS

Roasted or braised red and white meats

Medium cheeses

