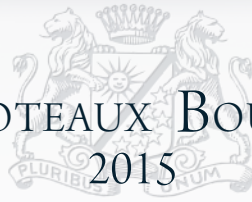


## CÉSAR - CÔTEAUX BOURGUIGNONS



👑 APPELLATION  
Appellation Régionale

👑 GRAPE VARIETY  
100% Cesar

👑 SOIL  
Calcareous marls from Jurassic

👑 VINIFICATION  
Traditionnal with destemming

👑 AGEING  
10 months in stainless steel vats

👑 AVERAGE AGE OF THE VINES  
40 years

👑 YIELD  
45 hl / ha

👑 AGEING  
10-15 years

👑 SERVING TEMPERATURE  
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 rarely found because of difficulties in achieving full ripeness in the grapes. It has very unique characteristics and in the best years produces wines that will keep for a great length of time.

### TASTING AND FOOD PAIRINGS

The strength of tannins in this wine gives it a characteristic flavour but also necessitates a certain amount of ageing before it reveals its full character. After ageing it has a spicy palate lightened with hints of raspberry and violet. This is a well-structured wine with a lovely crimson colour, and when young is full-bodied and lively. It goes well with roasts, game, meats in casseroles or with gravy, and Epoisses and Soumaintrain cheese.