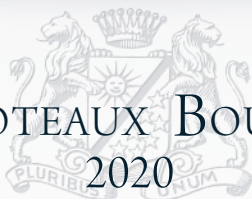


## CÉSAR - CÔTEAUX BOURGUIGNONS

2020



### 👑 APPELLATION

Appellation Régionale

### 👑 GRAPE VARIETY

100% César.

### 👑 SOIL

Calcareous marls from Jurassic.

### 👑 VINIFICATION

Traditionnal 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 best of 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.