

## BOURGOGNE EPINEUIL ROUGE

2023



👑 **APPELLATION**  
Appellation Régionale

👑 **GRAPE VARIETY**  
100% Pinot Noir

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

👑 **VINIFICATION**  
Fermented in stainless steel tank between 24° and 28°C for about 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

This wine is smooth, subtle and aromatic, with strong tones of red fruits. It is very well-balanced on the mouth.

Drink with charcuterie, red meats, grilled dishes, and meats in light sauces.

### PRESS REVIEWS

Bourgogne Epineuil 2023 - Burgundy Report

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