

# RED BURGUNDY

## "CUVÉE MARGAUX"

### TERROIR

**Grape variety :** Pinot Noir

**Age of the vine :** 20 years

**Soil :** clay-limestone



The plot is located in Couches with a southern exposure and an altitude of 260 metres in the Côte du Couchois appellation

### VINIFICATION

After mechanical harvesting, the vatting process lasts a fortnight in order to extract the tannins, the aromas and the colour

### WINE AGING

Entirely in oak barrels for a minimum of eight months

### GASTRONOMY

This Burgundy goes well with a poultry liver cake, a meat pie, a pot au feu or a nice piece of red meat.

### CONSERVATION

Between 2 and 10 years

### OPERATING TEMPERATURE

Between 15°C and 17°C



### TASTING

#### Colour

Deep garnet red

#### Smell

Very pronounced red fruit notes (strawberry, blackcurrant, blueberry, elderberry)

#### Taste

Beautiful structure with a nice roundness, full and harmonious, between fruits and soft tannins