



Burgundy AOC 'Hautes Côtes de Nuits' Red Wine



Certified organic wine, FR-BIO-01.



The vineyard:

Grape variety: 100% Pinot Noir

This family can be traced back to the early 19th century in the region around Beaune. About 20 years ago, the Compagnie des Vins d'Autrefois (Company of Traditional Wines) bought the Bertrand de Monceny label from this old Burgundy family as part of their aim to safeguard the supply of the great Bertrand de Monceny wines.

Tasting notes:

Appearance: Crimson, the colour brings to mind a peony or certain richly coloured roses.

Bouquet: Evokes fruits like Morello cherries and strawberries, then blackcurrant and liquorice notes, a light spicy finish is revealed.

Taste: Mellow and smooth. Stands out because of its purity and freshness.

ABV: 12.5°

Serving temperature and food pairings:

Serve between 14°C and 16°C

Serving suggestions: Vegetable tarts, vegetable purées, even tomato salads, BBQs and many cheeses.

When to drink:

Ready to drink now.

