



AREA Burgundy

GRAPE VARIETIES 100% Pinot Noir

CLASSIFICATION Appellation d'Origine Contrôlée Village

SUB-AREA Côte de Beaune

COLOR Red wine

GEOGRAPHICAL SITUATION

In the Northwest of the Côte de Beaune. The vineyards surround the picturesque village of Savigny-lès-Beaune.

SOIL TYPE

The soil is composed of limestone mixed with clay.

VINEYARD

The vines are 250 meters above sea level and face East / Southeast. Average age of vines: 40 years. The vines are worked using integrated viticulture. Plantations: 10,000 feet / hectare. Yield: 51 hectoliters / hectare.

HARVEST

Harvest by hand.

VINIFICATION

Traditional vinification in thermo-regulated stainless steel. Pre-fermentation – temperature controlled cold maceration. Long fermentation during which pigeages and pumping over are performed.

AGEING

Aged in oak barrels for 12 months. 20% new oak and 80% oak barrels used between 1 and 5 times. The oak is mainly sourced from the Vosges region.

TASTING NOTES

Deep red with purple highlights. Red fruit on the nose which opens with notes of cherry, strawberry and raspberry. Good balance on the palate with a nice structure that holds well on the finish with a little acidity that provides freshness and vanilla and roasted notes all nicely assembled.

FOOD PAIRING

Ideal with cured hams and fibrous and subtle meats (rabbit and boiled beef), or spiced meat and poultry (curry), organ meats in sauce and game. Cheese with soft flavours : Brillat-Savarin, Vacherin, Brie de Meaux, Cîteaux...

TEMPERATURE

15-16°C

AGEING POTENTIAL

Drink within 5 years.



Since its creation in 1850 in Nuits-Saint-Georges, Domaine Moillard has developed in accordance with the Burgundian tradition, rare wines with finesse and elegance, structure and power that offer a good ageing potential. Moillard has combined tradition and modernity, and continues to offer "well bred" wine, as the house saying goes.