



DOMAINE DU BOIS NOËL



DOMAINE DU BOIS NOËL - AUX CLOUS

Designation : AOP Savigny-Lès-Beaune 1er Cru - AUX CLOUS

Vintage : 2019

Grape varieties : 100% Pinot Noir

Origin : Bourgogne

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

Soil : Limestone mixed with clay.

Colour : Bright purple colour.

Nose : A nose marked by red fruits such as cherry and raspberry.

Palate : A wine rich in mouth with a beautiful power.

Recommendations : Ideal with meat: beef pieces, roasts, poultry or even foie gras. Cheeses with a sweet taste : Chaource, Brie de Meaux, Tomme, Mont d'Or...

Alcohol content : 13.5