



Moissenet-Bonnard

VITICULTEUR-RÉCOLTANT À POMMARD

BEAUNE “MONTÉE ROUGE” PINOT NOIR

This appellation entered the domaine in 2013. This 12 are 75 ca (about 0.3151 acres) plot, facing east by south-east at an altitude of 280 metres, is terraced on “grèzes litées” (stratified scree).

Worked and farmed entirely by hand by Emmanuelle Sophie, grass grows between the rows of vines and ground cover grows under the rows, so as to prevent erosion, encourage flora and promote mycorrhization. Grapes are picked entirely by hand, sorted and destemmed. Vinification takes 15 – 18 days, for alcoholic fermentation. Then ageing takes place over 12 months in oak barrels, 30% of which are new.

This brilliant ruby-red Beaune has notes of summer fruit (cherries, raspberries, blackcurrants) that create a seductive nose. In the mouth, from the attack to the finish it gives a virtuoso polyphonic performance with a thick, silky body on enticing notes from which come aromas of kirsch and spices (paprika, gunflint, grey pepper).

Serve with:

Main dishes: perfect with grilled brochettes of pork and peaches, bistrot-style veal liver, veal chop with dried tomatoes, eggs meurette, brochettes of pork with Bulles de Neige cider.

Cheese: oven-roasted warm Camembert, farmhouse Brie.

Dessert: fig tian, pears in red wine.

Ideal serving temperature: 16°.

