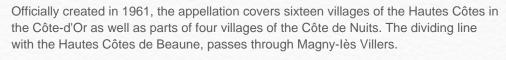


Pierre Meurgey

Bourgogne Hautes Côtes de Nuits





Vinification: Fermentation in temperature-controlled vats followed by aging in 228 liter oak barrels.

Grape varieties: Pinot Noir

Vineyard age: 30-year-old vines

 $Exposure: {\tt South-East}$

Soil: Clay and limestone

Alcohol: 13%

Tasting notes:

Good aromatic intensity with aromas of red fruits with notes of blackcurrant. Supple and round on the palate with well integrated tannins. A good match with spicy dishes and cheeses.



Organic

