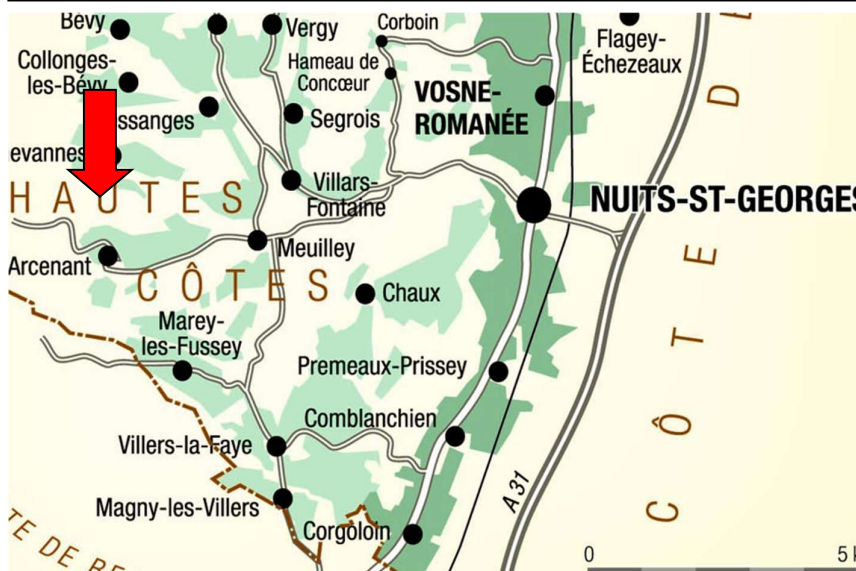




Domaine A.F Gros Bourgogne Hautes Cotes de Nuits Rouge



100% Pinot Noir

Our 2.23 ha vineyard is in the commune of Arcenant. High vines (6'), low density, at an altitude of 400 meters. Limestone and marls from the Jurassic period.

Traditional vineyard management based on sustainability principles.

Selective pruning, optimized leaf pulling, green harvest when needed, and topsoil ploughing.

Because of the altitude, the harvest starts an average 2 weeks after the rest of the estate.

No CMR (carcinogenic, mutagenic, or toxic for reproduction)

100% manual harvesting.

Winemaking

For the winemaking process, we use stainless steel tanks and oak barrels.

Cold maceration (5°C) for about 3-5 days to extract flavor and color. During that time, we do some *remontage* (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels come primarily from forests of Chatillonnais and Fontainebleau. Two thirds of this wine is aged in wood for an average of 12 months (10% new oak).

Tasting notes

Cherry red in color, with hints of ruby. The nose releases notes of cherry, blackcurrant raspberry, wild strawberry. In the mouth, the attack is smooth and forthright, with chewy tannins. Perfect with grilled red meat, or a chicken recipe with mushrooms.

The finish is rich, with hints of licorice, sometimes evolving to spicy aromas.