



DOMAINE A.-F. GROS

POMMARD, COTE-D'OR, FRANCE

WWW.AF-GROS.COM

Bourgogne

HAUTES-CÔTES DE NUITS

Appellation Contrôlée

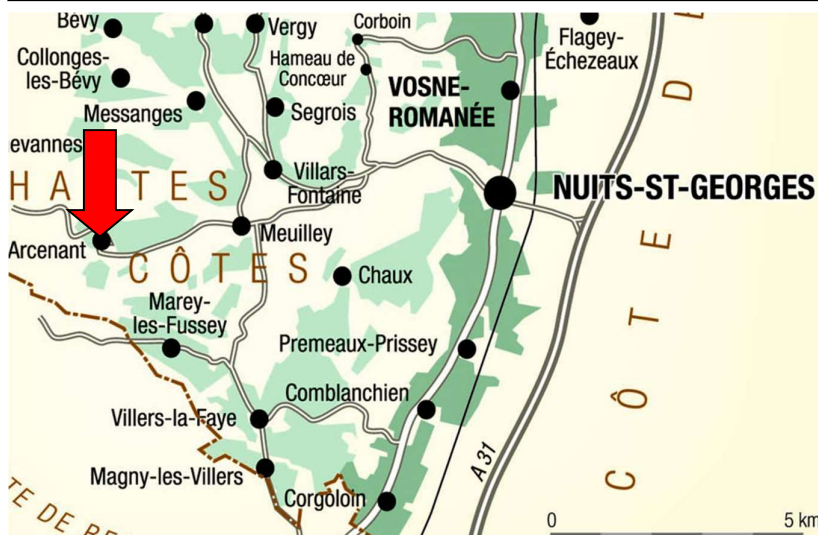
MIS EN BOUTEILLE AU DOMAINE

12,5% vol.

PRODUCE OF FRANCE - GRAND VIN DE BOURGOGNE
CONTAINS SULFITES - LHN

750 ml

Domaine A.F Gros Bourgogne Hautes Cotes de Nuits Rouge



100% Pinot Noir
Our 2.23 ha vineyard is located in the commune of Arcenant. High vines (6'), low density, at an altitude of 400 meters. Limestone and marls from the Jurassic period.

Organic vineyard management

No man-made chemicals customarily used.

Selective pruning, along with optimized leaf pulling, green harvest when needed, and weed tilling.

The grapes, once cut, are brought back to the winery within 20' in temperature-controlled trucks.

100% manual harvesting.

Winemaking

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

Cold maceration (5°C) is done 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 for an average of 12 months (50% new oak).

Environmental credo

Organic viticulture adapted to the local terroir conditions. Bee protection protocols. No Carcinogenic, Mutagenic, Reprotoxic products (CMR) used in the winemaking process. Indigenous yeasts. Premium natural corks coated with beeswax instead of silicon.

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.