

DATE 02/06/2022

TO WHOM IT MAY CONCERN

PRODUCTION PROCESS LETTER

WINE NAME: Bourgogne Hautes Côtes de Nuits

CLASSIFICATION: AOP Bourgogne Hautes Côtes de Nuits Red Dry

ALCOHOL BY VOLUME: 13%

GEOGRAPHIC AREA: BURGUNDY-FRANCE

SOIL: ARGYLO CALCEROUS

GRAPE VARIETIES: 100% PINOT NOIR

VINIFICATION:

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 comes primarily from forests of Chatillonnais and Fontainebleau. Two thirds of this wine is aged for an average of 12 months (10% new oak).

STANDARDS:

AOC. Traditionnal vinification conform to the legislation of its appellation.

1 – Meet hygienic requirements (Regulation (EC) 1852/2004 OF THE European Parliament and 29 april 2004 on the hygiene of foodstuffs.

2- Concil Regulation (EC) 1493/1999 of 17 May 1999 on the common organization of the market wine.)

Global Location Number (GLN): -

Ageing period (in months): 12

CONTENT: NATURAL WINE + SULPHITES (SO₂)

DO NOT CONTAINS SORBIC ACID

Best regards,

Signature and stamp


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