



# RED BOURGOGNE

CÔTE CHALONNAISE

## GRAPE VARIETY

Pinot Noir

## TERROIR

Dense, deep and fairly fertile soils at the foot of the slopes.

## AGE OF VINES

30 years

## VINEYARD MANAGEMENT

Cultivated using reasoned viticultural methods with no use of herbicides, only tilling of the soil. Yields are controlled by disbudding and green harvesting if necessary.

## WINEMAKING AND MATURING

Hand-picked into small crates.

The grapes are sorted after picking then totally destemmed.

Cold pre-fermentation maceration for 1 to 2 days then 11 days in the vat with regular cap punching and pumping over.

Matured partially in vat (15 to 20%), and the remainder in barrel, of which 10% are new, for 11 months. The wine is then blended, and bottled three months after it has clarified naturally.

## CHARACTERISTICS

A deliciously succulent Pinot Noir with typical Burgundy aromas of fresh strawberry and cherry.

## SERVICE AND FOOD WINE PAIRING

Perfect for roast meats or delicately flavoured casseroles.

## CELLARING

3 to 5 years

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*Alcohol can damage your health, drink sensibly*