

## Bourgogne Epineuil Tradition, Red, 2020

#### VINES

Wine origin: Domaine

#### LOCATION

This cuvée is representative of the Epineuil vineyard, grapes coming from several plots of this vineyard.

Dating from the upper Jurassic, alternation of marl and limestone of the Kimméridgien allows a deep rooting and thus a good expression of the terroir.

#### IN THE VINEYARD

Organic certified.

Hand thinning the leaves on the east side of the vine to improve the maturity of the grapes and the sanitary conditions.

Mechanical harvest.

Varietals: Pinot Noir 100% - Surface area of the vineyard: 2.50 ha - Age of vines: 35 years old

#### VINIFICATION & MATURING

#### THE VINTAGE

2020 is a very well balanced vintage, between richness and freshness, giving fine wine and with an excellent ageing potential.

Yield: 36 hL/ha - Production volume: 12000

#### VINIFICATION

Maceration in stainless steel tanks and alcoholic fermentation with punching of the cap and pumping over of the must to extract color and mature tannins of the grapes.

The ageing continues in oak barrels and the malolactic fermentation naturally starts.

Finally, bottling is carried out at the winery without filtering the wine.

Alcohol content: 13.5 ABV - Residual Sugar: 0 g/l

### SERVING & TASTING

#### **TASTING NOTES**

Intense garnet red, clear and bright.

Aromas of cacao and black fruit aromas, roasting and smoky notes.

Expressive mouth on red fruits and cacao. Structure and persistence.

Ageing potential: 5 to 10 years

SERVING

16°C/53.6°F - 17°C/57.2°C

#### **FOOD AND WINE PAIRINGS**

It will match perfectly your Sunday barbecue with some ribs or beef.

CLASSIC FOOD AND WINE PAIRINGS

DOMAINE ALAIN MATHIAS Route de Troyes, 89700 EPINEUIL Tel. 03 86 54 43 90 - mail@domainealainmathias.com





# DOMAINE ALAIN MATHIAS

Bourgogne Epineuil Tradition, Red, 2020

International cuisine, Cheese, Red meat

## SPECIFICATIONS

Contains sulphites - Does not contain egg or egg products - Does not contain milk or milk-based products



