



Bourgogne Epineuil, Côte de Grisey, Rouge, 2022, Domaine Alain Mathias

AOC Bourgogne Epineuil, Bourgogne, France

LOCATION

This cuvée was made with grapes from only one plot of the Epineuil vineyards, called Côte de Grisey. It is a perfect combination of the conditions that winemakers search for when making a great wine: south to southeast exposure, strong slope and quality soil!

TERROIR

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
Manual harvest

HARVEST DATES

10/09/2022

VINIFICATION

Manual sorting of the grapes.
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.

AGEING

The ageing continues in oak barrels and the malolactic fermentation naturally starts. Finally, bottling is carried out at the winery without filtering the wine.

VARIETALS

Pinot Noir 100%

TECHNICAL DATA

Production volume: 8800 bottles
Surface area of the vineyard: 1.3 ha
Yield: 50 hL/ha
Age of vines: 30 years old

SERVING

16°C/53.6°F - 17°C/57.2°F

AGEING POTENTIAL

10 to 15 years

TASTING

Deep garnet red, purple glints.
Complex bouquet of chocolate, black currant and licorice on the nose.
Well balanced mouth between richness and structure. Great final length.

FOOD PAIRINGS

meats like duck breast, or rabbit with mustard, cheeses...





Bourgogne Epineuil, Côte de Grisey, Rouge, 2022, Domaine Alain Mathias

AOC Bourgogne Epineuil, Bourgogne, France

CLASSIC FOOD AND WINE PAIRINGS

Fromages, Gibiers, Spécialités françaises, Viandes rouges