



Domaine Alain Mathias, AOC Bourgogne Epineuil, Côte de Grisey, Rouge, 2023

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

19/09/2022

WINEMAKING

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.

VARIETAL

Pinot Noir 100%

13 % VOL.

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

TECHNICAL DATA

Production volume: 10000 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...



CLASSIC FOOD AND WINE PAIRINGS

Fromages, Gibiers, Spécialités françaises, Viandes rouges