



Bourgogne Epineuil, Tradition, Rouge, 2023, Domaine Alain Mathias

AOC Bourgogne Epineuil, Bourgogne, France

LOCATION

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

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

20/09/2023

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 (75%) and vats (25%) and the malolactic fermentation naturally starts.
Finally, bottling is carried out at the winery without filtering the wine.

VARIETAL

Pinot Noir 100%

12.5 % VOL.

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

TECHNICAL DATA

Production volume: 26000 bottles
Surface area of the vineyard: 3.5 ha
Yield: 55 hL/ha
Age of vines: 35 years old
Ageing in barrels: 18 month
SO2 libre: 20 mg/L
SO2 total: 59 mg/L

SERVING

16°C/53.6°F - 17°C/57.2°C

AGEING POTENTIAL

5 to 10 years

TASTING

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.

FOOD PAIRINGS

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



CLASSIC FOOD AND WINE PAIRINGS

International cuisine, Cheese, Red meat