



DOMAINE BERTRAND BACHELET

GRANDS VINS DE BOURGOGNE

BOURGOGNE HAUTES CÔTES DE BEAUNE

THE APPELLATION

The Hautes Côtes de Beaune, a succession of hills and valleys, overlook the Côte de Beaune from the west, from Maranges to Ladoix-Serrigny. The slopes lie in the valleys perpendicular to the Côte de Beaune. The wines from the estate come from the southern part of the appellation, produced in the Cheilly-les-Maranges and Paris-l'Hôpital areas.



VARIETY/CLIMAT	100% Pinot Noir, in marl soil.
VINIFICATION	Rigorous sorting and complete destemming, followed by vatting of about three weeks, with just some pigeage and remontage.
AGEING	Aged for 12 months, split between barrels and stainless steel vats.
TASTING	The robe is purple, reminiscent of the peony rose. When young, the nose is characterised by red fruits (raspberries, Morello cherries), becoming candied with age. A wine that is generous and round on the palate.
SERVING GUIDE	14 to 16 degrees.
FOOD PAIRING	Pair with simple dishes, such as salted pork with lentils or mild cheese (certain goat's cheeses, Emmental, Brillat Savarin...).
LAYING DOWN	Drink within two to five years.