



## MICHELE CLERGET

### AOP Bourgogne Hautes Cotes de Beaune

Vineyard and vines : Bourgogne Hautes Côtes de Beaune is a regional appellation of Burgundy. This grape has been produced in the western part of the south of Côte d'Or departments. The soils are clay and limestone.

Grape Variety : 100% Pinot Noir

Wine Making : The harvest is usually manual and sometimes mechanical. The vinification is traditional with temperature controls and a long maceration of 12 to 15 day. The wine has been maturing during 8 month in barrels.

Wine Tasting : The colour is dark red. The nose expresses red fruits, the cherries dominate and jammy and a little woody This wine has a good structure, the palate is silky, the tannins are present but soft and not aggressive. Alcoholic content : 12.5%

Accompaniment : To drink with roasted meat or with sauce, or with game and light cheese, but not too strong. To be served between 15 and 17°C.