MONTHELIE
VIEILLES VIGNES



General Characteristics:
Grape variety: Pinot noir.
Production: about 5,000 bottles a year.
Soil: red clay, limestone, gravel, and marl.
Age of the vineyards: 50 years.

Territory:
Our Monthelie comes from the blend of two localities, the combe d'Anay and the rivals. Facing south and south east, born from gravelly botanical limestone covered with red clay and marl.

Vinification
Manual harvest
20% whole harvest
10 days of vatting
Reassembly, punching down
Pneumatic pressing
Aging in barrels and vats
Bottled after 12 months of aging.

Tasting Notes:
A ruby to garnet color, an expressive and fruity nose with aromas of red fruits with floral notes. It is characterized by a beautiful freshness and controlled acidity. Monthelie goes well with dishes based on poultry, grilled meats and mature cheeses such as Comté and Brie. It is also delicious with a charcuterie dish.

Aging:
To be enjoyed between 3 and 8 years.

Preservation and tasting advice:
This wine can be served cool but not cold. Uncork it an hour before serving to let the aromas develop.

Wine Pairing
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It will be perfect with all red meat.