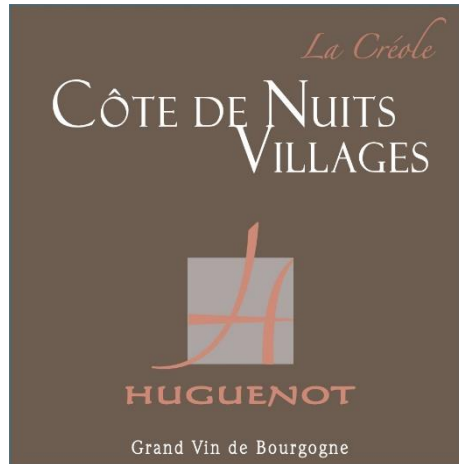


RED WINE

CÔTE DE NUITS VILLAGES - La Créole



Category	AOC VILLAGE
Wine Region	Vineyards of the Côte de Nuits, in Côte d'Or
Production Municipalities	BROCHON - FIXIN
Locality	La Créole
Grape Variety	PINOT NOIR (100%)
Harvesting	Manual – Selective sorting in the vineyards, then on a vibrating and blowing table
Ageing	12-15 months in oak barrels from differing origins and different coopers with medium + toasts in the heart of the wood
Terroir	Clay soils, very little limestone
Age of the vines	50 years old
Cultivation Type	Certified organic farming by Ecocert
Production	3, 000 bottles
Service Temperature	14 to 16°C
Tasting – Cellar Ageing	From 3 to 10 years old

TERROIR / EXPOSITION

A small and compact vineyard South of Dijon, more precisely in the villages of BROCHON and FIXIN. The soils are very clayey with some calcareous gravel on the surface. The hillsides are exposed fully East and at an altitude of 250 to 300m.

TASTING – FOOD AND WINE PAIRINGS

With a nice color and a beautiful aromatic complexity, the characteristics of the terroir give this wine a tonic and robust character. Its aromas generally express a base of cherry, currant, and blackcurrant, with spicy nuances. With a tannic structure, this wine is great and powerful, supported by a remarkable opulence and roundness. Its texture is rich and promising. Easy to drink in every situation, this is a simple and convivial wine.

Enjoy it with all red meats, terrines, and pâtés, roasted or pan-fried offal, tender meats like pork roasted or in a sauce, lamb cooked at low temperatures and braised veal. For cheese, choose one with a stronger flavor: époisses, langres, or ami du chambertin.

Domaine Huguenot – 21160 Marsannay-La-Côte – Bourgogne – Côte d'Or - France

