



# DOMAINE HUGUENOT

Grands Vins de Bourgogne



## CÔTE DE NUITS VILLAGES

*La Créole*



Grape Variety : Pinot Noir

Parcel : La Créole - Village of Brochon

Vine Age : 55 years

Ageing Potential : 3 to 10 years

Vinification : Hand-harvested grapes – selective sorting  
30% whole cluster, 70% destemmed (Varies depending on the vintage)

Ageing : 12 months in oak barrels + 4 to 6 months in stainless steel vats

**Terroir & Exposure** : A small and compact vineyard South of Dijon, more precisely in the village of BROCHON. 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 Notes** : 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.

**Food & Wine Pairings** : 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.