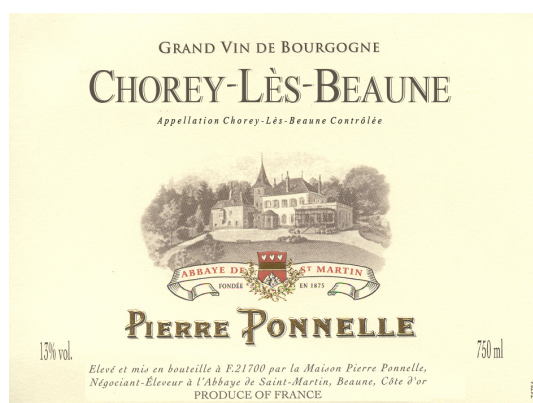


CHOREY LES BEAUNE



TERROIR

Close to Beaune, the Chorey les Beaune appellation mixes limestone and marl which make very well-balanced and elegant wine. The grapes are sorted by hand. Maceration in a wooden tank during 2 weeks. 100% destemmed. The wine is then put in oak barrels 16 months (30% new oak barrels).

TASTING

Ruby red. Very fruity (small red fruits) which turns to jammy notes with years. Supple and delicate. The wine is fresh and the tannins are smooth.

FOOD MATCHING

This wine can be drunk during a whole meal from a starter to cheese or dessert.

REGION	Bourgogne
SUB-REGION	Côte de Beaune
TYPE	AOC
LEVEL	Village
GRAPES	Pinot Noir
SERVICE TEMPERATURE	12°C
AGING POTENTIAL	4 years
COLOR	Red

Find this wine on our website
WWW.CVA-BEAUNE.COM
> page <https://www.pierre-ponnelle.com/b/a2>
> or flash this QR Code

