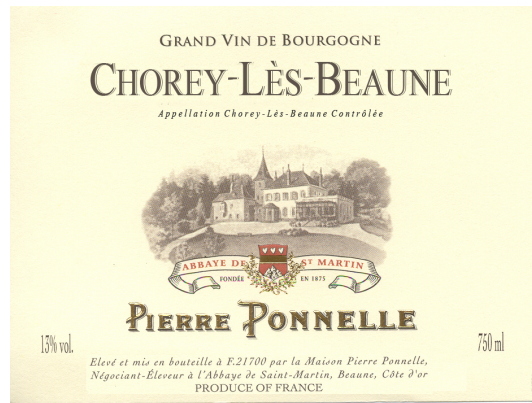


## CHOREY LES BEAUNE



### TERROIR

Close to Beaune, the Choresy 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](http://WWW.CVA-BEAUNE.COM)

> page <https://www.pierre-ponnelle.com/b/a2>

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