

## Domaine de la Monette Burgundy Rouge "Terroirs of Mellecey"





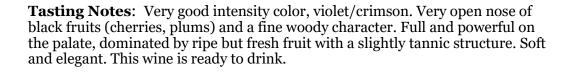
Varietal: Pinot Noir Elevation:

**Appellation**: Cote Chalonnaise (Burgundy) **Production**: cs

Alcohol %: 13 Soil: Mainly Clay

**Residual Sugar:** gr / liter ph:

Acidity: gr / liter



**Winemaking:** Manual harvest in small boxes of 10 kg. Sorting on a vibrating table in the winery. No addition of sulfites on the harvest. Start in direct fermentation by inoculation with neutral yeasts vatting. 3 weeks vatting, without punching down, only pumping over. The press wine was incorporated in the cuvée only partially.

**Aging:** After a short rest in the vat, passage in barrels of 1, 2 or 3 wines for 7 months. 15% new cask. Slight sulfiting at the end of malolactic fermentation.

**Food Pairing**: The Mild cheeses such as goat cheese and creamy brie. Seared tuna especially with an Asian accent such as a sesame crust. Chicken or rabbit with a creamy mustard sauce.





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