



Domaine de la Monette Burgundy Rouge “Terroirs of Mellecey”



Varietal: Pinot Noir

Elevation:

Practice: Organic

Dry Extract: gr / liter

Appellation: Cote Chalonnaise (Burgundy)

Production: cs

Alcohol %: 13

Soil: Mainly Clay

Residual Sugar: gr / liter

ph:

Acidity: gr / liter

Tasting Notes: Very good intensity color, violet/crimson. Very open nose of black fruits (cherries, plums) and a fine woody character. Full and powerful on the palate, dominated by ripe but fresh fruit with a slightly tannic structure. Soft and elegant. This wine is ready to drink.

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.

Accolades



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