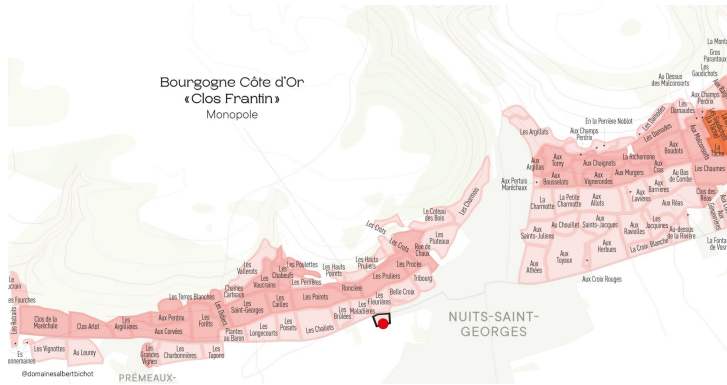


BOURGOGNE CÔTE D'OR PINOT NOIR "CLOS FRANTIN" MONOPOLE DOMAINE DU CLOS FRANTIN



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

Calcareous clay soil
Surface area of the vineyard : 4,69 ac
Age of vines : 35-40 years old



PRESENTATION

It is in the Côte d'Or, at the heart of winegrowing Burgundy, that the region's most prestigious wines are produced. In order to bring these exceptional terroirs into the spotlight, the additional geographical denomination "Côte d'Or" was created in 2017.

The Bourgogne Côte d'Or wines have stricter production regulations than the Bourgogne wines (lower yields, same density of planting as for village wines, vineyards located exclusively in the Côte de Beaune and Côte de Nuits).

Our Bourgogne Côte d'Or Pinot Noir "Clos Frantin" is, as its name would suggest, a clos (walled vineyard) but also a monopole located at the heart of our Domaine du Clos Frantin estate in Nuits-Saint-Georges.

VINIFICATION/AGEING

Handpicking, grape sorting upon arrival at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 20 days.

Aging in oak barrels (15 to 20% new barrels) for 10 to 12 months.

TASTING

Elegant nose with scents of red and black berries (blackcurrant, raspberry...). Velvety and delectable on the palate, this wine's balance is owed to its soft tannic structure. Its delicately fragrant finish is extremely flattering.

SERVING

Serve at 14-15°C (57-59°F).

To taste young on the fruit or to keep 3 to 5 years.

FOOD PAIRINGS

Roasted or braised red and white meats

Medium cheeses

QUOTES

Jancis Robinson: 16/20 (2021)

Wine Spectator: 89/100 (2020)

Wine Spectator: 90/100 (2019)

