



MAISON
Albert Brenot

DEPUIS 1849



Harvested from the regional AOC appellation, our Bourgogne Hautes Côtes de Beaune is harvested from a plot located in a privileged location in the heart of the Maranges near the village of Santenay. The sloping hillside is exposed east / south / east and the vines extend over nearly one hectare.



Pinot noir



Traditional. Temperature-controlled vating and maceration for 19 days then pneumatic pressing.



Half of the cuvée was aged in oak barrels the other



Mainly clay and limestone mixed upon old marls.

TASTING

His ruby “robe” compliments a nose composed of aromas of ripe red fruits (blackcurrant, cherry) and also wild scents. On the palate, the wine is marked by a great personality, with a tone that blends with time, velvety tannins and a little spicy finish.



To drink young or to keep 3-5 years.
Temperature of service: 15-16°C.



We suggest all white meats and poultry roasted or grilled (sausages, meats, pâtés, rabbit in mustard sauce, veal escalope with cream, or roulade). This is a very accessible wine.