



MAISON
Albert Brenot
DEPUIS 1849



Born in 1961, the appellation covers 16 communes of the Hautes Côtes en Côte-d'Or as well as 4 communes of the Côte de Nuits.



Pinot Noir



Traditional harvest.



Aging in oak barrels.



The vines are located on a mixture of marl and limestone soil.

TASTING

The appearance reveals itself as purple. Here is a wine tending toward notes of cherry, small red fruits and gentian. It has a frank flavor, and supple tannins which characterize this high-quality wine.



To keep 3-5 years.
Temperature of service: 14 to 16°C.



Its profile goes well with white meats but also with duck. It can handle a spicy cuisine: tomatoes with rice and saffron, vegetables curry. As far as cheeses go, save it for Beaufort or some Morbier.