



MAISON
Albert Brenot

DEPUIS 1849



Located in the heart of the Côte de Beaune, the Monthélie vineyard adjoins the famous vines of Volnay and Meursault. With an area of only 140 hectares, the appellation produces almost exclusively red wines. The vineyard is exposed South – South East.



Pinot noir



Manual harvest. Alcoholic fermentation in open vats. The grapes macerated with the intervention of daily punching down.



Aging in oak barrels for 12 months.



Marly, limestone, east exposure in a light slope.

TASTING

Pretty intense ruby color. The nose develops powerful aromas of black fruits (cherry, blueberry), enhanced with herbal notes (moss, ferns). The mouth is velvety although firm and based on fine and delicate tannins just like its famous neighbor Volnay.



To drink or to keep 6-7 years.
Temperature of service: 15-16°C.



This wine goes well with roast poultry, rabbit or sausages.