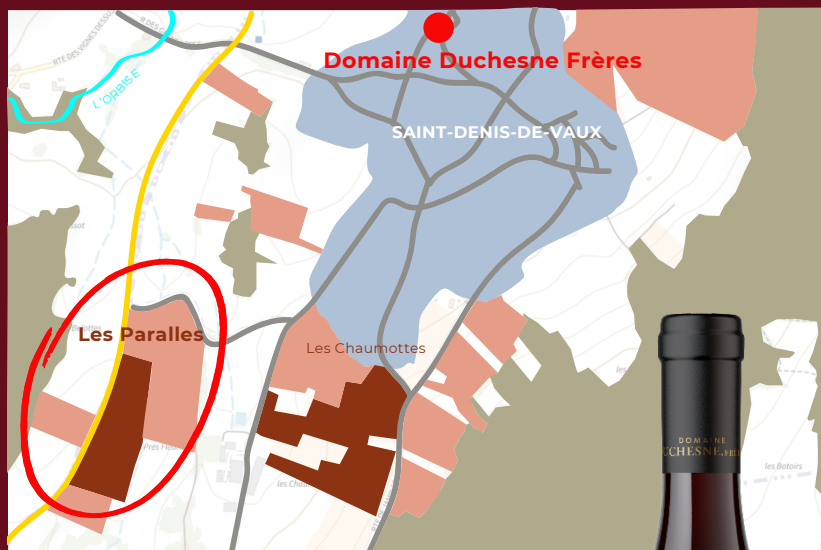


# DOMAINE DUCHESNE FRÈRES



## BOURGOGNE PINOT NOIR “LES PARALLES”



**Soil :** mostly clay and limestone

**Region :** Bourgogne Côte  
Chalonnaise

**A.O.C :** Bourgogne

**Grape variety :** Pinot Noir

**Type of wine :** Still dry red wine

**Altitude :** 275m

Late maturity

Average 30 years old vines



## THE WINERY ?

Handed down through four generations, our domaine embodies an authentic family heritage. Led by David Duchesne, our team carries on the tradition with passion. Each bottle tells the story of our winery and the prestigious Côte Chalonnaise.

### Vinification :

The harvest is mechanised, followed by a modern sorting table to select the highest quality bunches and prepare the grapes for fermentation and then exclusively for the pumping-over phase (no punching of the cap). The wine is matured in vats.

### Wine tasting :

With predominantly clay and limestone soil and vines averaging 30 years of age, this wine exudes enchanting aromas of cherries and raspberries. The palate is lively, fruity with a generous structure.

### Wine pairings :

This wine will enhance fine cuts of red meat (rib of beef, sirloin steak or duck breast). It is also perfect with simmered meats.