DOMAINE **DUCHESNE**

FRÈRES



BOURGOGNE CÔTE CHALONNAISE PINOT NOIR



Region: Bourgogne

A.O.C: Bourgogne Côte Chalonnaise

Grape variety: Pinot Noir Type of wine: Red wine Soil: clay-limestone

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 grapes and prepare them for fermentation, then exclusively for the pumping-over phase (no punching of the cap). The wine is matured in tanks.

Wine tasting:

This wine has a nose of ripe red fruit and sweet spices. On the palate, it reveals flavours of cherry and blackberry, balanced by supple tannins and lively acidity. The finish is marked by minerality, reflecting the limestone soils of the region.

Wine pairings:

This wine will enhance fine cuts of red meat.