



# MONTHELIE 1<sup>ER</sup> CRU

## «Les Vignes rondes»

Climat: Les Vignes Rondes

Grape variety: 100 % Pinot noir

Harvest: Hand-picked

### Ageing potential

Over 10 years (a wine with great ageing potential).

### Food and wine pairings

Roasted or grilled red meats, meat in sauce or marinades, and matured cheeses.

### Serving temperature

15° to 18°C.

### Tasting notes

A complex and elegant nose built around small red fruits, with notes of blackcurrant buds. On the palate, this is a powerful, round wine with great aromatic finesse. May be slightly oaked depending on the vintage.



### Vinification

The grapes are transported in crates from the vineyard to the estate. After sorting on a selection table, the bunches are lightly crushed. Maceration is carried out with whole bunches, without punching down, relying solely on daily pump-overs to extract the wine's aromatic and colour structure. The vatting lasts around 15 days, during which alcoholic fermentation takes place. Pressing is done in the purest Burgundian tradition, using a state-of-the-art press. The wines are then racked and transferred into barrels.

### Ageing

Aged in oak barrels for 18 to 24 months in our cellars (malolactic fermentation completed). Bottled at the estate.