



MONTHELIE

«Les Hauts Brins »

Climat: Les Hauts Brins

Grape variety: 100 % Pinot noir

Harvest: Hand-picked

Ageing potential

Over 8 years.

Food and wine pairings

Roasted or grilled red meats, meats in sauce or marinade, as well as game and mature cheeses.

Serving temperature

15° to 18°C.

Tasting notes

A deep and intense ruby red colour.

An appealing and complex nose with pronounced notes of red fruits.

On the palate, the wine is full-bodied and generous, with great roundness and complexity, and delicate aromas.



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.