

VIN DE BOURGOGNE

Bourgogne
CÔTE CHALONNAISE
PINOT NOIR
BUISSONNIER
MIS EN BOUTEILLE À LA PROPRIÉTÉ

9000620

BOURGOGNE CÔTE CHALONNAISE
BUISSONNIER

With a fine, clean red colour with ruby glints, the nose opens on red fruits which are typical of Pinot Noir (blackcurrant, morello cherry and redcurrant) with hints of smoke, humus and sometimes animal touches. Rich and complex, this wine has a firm texture on soft, elegant tannins and a fine balance.

Meats cooked in sauce or grilled, such as a choice charolais filet, a burgundy fondue and strong cheeses (époisses, coulommiers...). With several years aging, it can be an excellent accompaniment to lamb, duck, and game.

Regal
WINE IMPORTS