



BLASON DE BOURGOGNE

FAMILLE DE VIGNERONS

BLASON DE BOURGOGNE is a range of authentic appellations outcome from a diversity of terroirs, specific to Bourgogne. Each cuvée was thought by our Cellar Master who has selected the grapes and made sure to extract the best.

BOURGOGNE HAUTES CÔTES DE NUITS

APPELLATION D'ORIGINE CONTRÔLÉE

VIN DE BOURGOGNE

« Delicious and Sophisticated »

❖ THE TERROIR

Produced from limestone-clay soils in the hills of Hautes Côtes de Nuits, at altitudes between 300 and 400 metres.

❖ GRAPE VARIETY

Pinot Noir.

❖ WINEMAKING AND MATURING

Cold pre-fermentation maceration, 15 days vatting, alcoholic fermentation in stainless steel vats. Complete malolactic fermentation. Matured for 12 months in vats.

❖ TASTING NOTES

Ruby red colouring with good depth. The red fruit and liquorice aromas in the bouquet lead us to anticipate a wine of character. Its solid disposition and spicy finish bestow distinction and appeal.

❖ FOOD PAIRING

Enjoy with braised meats, stews, duck, lamb or beef tajine.

Serving temperature : 14°C to 16°C.



Mis en bouteille à la propriété

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