



# CÔTEAUX BOURGUIGNONS

Fruit and depth!



## PRESENTATION

My friend Raymond's best vineyard plot ... To quote him: «the one that produces wines that have got great depth!»

## VITICULTURE

Gobelet pruning, very old vines

## VINIFICATION

Harvesting by hand into 25 Kg crates, with the perfect snack for the pickers: local goat's cheese and Gamay from the previous year... a ritual in itself! Vinification entirely in whole bunches, semi-carbonic.

## TASTING & PAIRING

Flavours of blackberries and redcurrants, fruity and crisp, clean and precise on the palate. Suggested food pairing: pan-fried black pudding or Crottin de Chagnol cheese.

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## KEY INFO

Region: Bourgogne  
Varietal: Pinot Noir  
Colour: red

*Frédéric Leprince*  
HAUTES-CÔTES BOURGOGNE

Winery and tasting (by appointment)  
7 Grande Rue, 21 190 NANTOUX  
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