



BOURGOGNE HAUTES COTES DE BEAUNE ROUGE - ORGANIC

Burgundy, France
Château de Melin

www.chateaudemelin.com

Method & Production

The vines are located exclusively in the commune of Sampigny-le-Moignon, on clay- limestone soils with a high clay content. Manual harvest of their organic, estate-grown grapes. Three weeks maceration. Alcoholic and malolactic fermentation in 50% stainless steel and 50% oak, using indigenous yeasts. 12 months ageing in stainless steel and oak. Two months bottle refinement before release.



Tasting Notes

Vibrant aromas of fresh red fruits, which evolve into notes of candied fruit. On the palate, it's firm and structured, with bright acidity and pronounced, well-integrated tannins.

Food Matching

Pork tenderloin, veal or lamb.

Code	Label name	Grape variety	Vintage	Alcohol	Closure type	Case size	Organic	Biodynamic	Vegan	Natural
Red Wine										
DM0423	Bourgogne Hautes Cotes de Beaune Rouge - Organic	Pinot Noir	2023	12.5%	Cork	6x0.75lt	Yes	No	Yes	No