

**DVP**DOMAINES  
ET VINS DE  
PROPRIÉTÉ

# DOMAINE GLANTENET PÈRE ET FILS

AOP Bourgogne Hautes Côtes de Beaune  
Red

## PRESENTATION

Located in Magny-les-Villers, at the border between Hautes-Côtes de Nuits and Beaune, Domaine Glantenet Père et Fils experienced a turning point in 1961 with the acquisition of the Appellation d'Origine Contrôlée for Hautes-Côtes. This recognition allowed the estate to develop, now covering 25 hectares spread across five communes. Initially focused on livestock and small fruit production, the estate gradually turned to viticulture, highlighting Pinot Noir and Chardonnay on varied terroirs, in high and low vines. The estate's wines reveal a frank and balanced expression of the Burgundian terroir, with fine and elegant reds and lively whites, typical of Hautes-Côtes.

## VARIETAL

Pinot Noir 100%

## LOCATION

This wine comes from parcels located in Magny-les-Villers, near the border with Pernand-Vergelesses (En Castaings), and in the village of Echevronne (La Garenne).  
Age of vines: 10 à 30 years old

## TERROIR

Shallow clay-limestone soils, typical of the Côte-d'Or, promoting finesse and aromatic purity.

## IN THE VINEYARD

Short pruning and systematic bud removal are practiced to control yields and promote optimal ripening.

## HARVEST

Grapes are hand-picked, carefully sorted, and fully destemmed to favour fruit purity and gentle extraction.

## WINEMAKING

The vinification begins with a 3 to 4-day cold pre-fermentation maceration to enhance fruit aromas. Fermentation and maceration last about 15 days, with daily pump-overs and punch-downs adjusted according to tasting.

## AGEING

The wine is aged 50% in oak barrels and 50% in stainless steel vats, striking a balance between structure and fruit expression.

## SERVING

14 to 16°C

## AGEING POTENTIAL

3 to 5 years

## TASTING

This red wine offers roundness, finesse, and expressive red fruit aromas. On the nose, it unveils fresh raspberry, cherry, and a hint of spice. On the palate, it is supple and silky, with a juicy core of red berries and a subtle touch of oak. A charming and approachable Burgundy with both freshness and character.

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10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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## FOOD PAIRINGS

This elegant red pairs wonderfully with:

Roasted meats: roast chicken, pork loin, duck breast

Soft cheeses: Brie, Camembert, Saint-Marcellin

Lightly spiced dishes: veal blanquette with mustard, Mediterranean vegetable stew, or poultry tagine with mild spices

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