





Domaine des Quatre Saisons, AOC Bourgogne, Red

AOC Bourgogne, Bourgogne, France

With its roots in Epineuil, 20 kilometers away from Chablis in Burgundy, Domaine des Quatre Saisons is an 85-hectare family estate, where each generation has written a new chapter in the Domaine's history. The estate produces red and rosé wines made from Pinot Noir grapes, and white wines made from Chardonnay, under the appellations Petit-Chablis, Chablis Premier Cru and Bourgogne (Tonnerre and Epineuil).

PRESENTATION

The Domaine des Quatre Saisons offers a palette of wine colors and flavors expressing the rich terroirs of Burgundy.

TERROIR

Kimmeridgian (clay-limestone over Exogyra Virgula fossils)

IN THE VINEYARD

Plantation Density: 9200 plants / Ha Average Vines' Age: 25 years

Cultivation Method: Integrated Cultivation

AGFING

Aged in barrels for 3 to 4 months.

No fining, tangential filtering before bottling.

VARIETAL

Pinot Noir 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

SERVING

16°C/61°F

AGEING POTENTIAL

3 to 5 years

TASTING

Red fruits with spices and oaky flavors. Nice balance with with some red and black fruit hints (blackberry and blackcurrant).

FOOD PAIRINGS

Perfect with roast beef, soft cheeses

