





Burgundy, Domaine Geugnon Remond, La charmone, AOC Bourgogne, Rouge

AOC Bourgogne, Bourgogne, France

Domaine Gueugnon Rémond, located in Charnay-lès-Mâcon, Southern Burgundy. A family-run wine estate since 1980, the business was taken over by the second generation in 1997. Since then, they have been working as winegrowers and harvesters, putting all their know-how at the service of their vineyards. Thanks to cultivation methods that they aim to respect fauna, flora and the environment, ongoing reflection on the use of inputs, and soil cultivation in line with climatic and topological constraints, they h

PRESENTATION

This Pinot Noir cuvée is made from plots that are about twenty years old.

TERROIR

Clay-limestone soil.

WINEMAKING

Classic vinification: hand-picked, cold maceration for a few days, one-week vatting period, temperature-controlled fermentation.

AGEING

Part of this cuvée is aged in oak barrels (blends of new barrels, multi-wine barrels and vats).

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

This light, fine wine has a fresh attack and a very red fruit nose, typical of Pinot Noir.

FOOD PAIRINGS

Over the coming months, this cuvée will mature and be enjoyed with grilled meats, cochonnailles or daube and a variety of cheeses.

