



DOMAINE ERIC, FLORENCE ET LUCIE GUILLEMARD

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

AOP Bourgogne Hautes Côtes de Beaune
Red



PRESENTATION

Born in 1995 under the impetus of Florence and Eric Guillemard, Domaine de la Roche Aiguë has established itself as a reference in Côte de Beaune thanks to its respectful approach to nature and terroir. Coming from a lineage of passionate winemakers, Eric Guillemard passed on this love of the vine to his daughter Lucie, who joined the estate in 2016. The vines of the estate, located on clay-limestone terroirs, benefit from an ideal climate for the production of elegant and expressive wines. Viticulture is conducted in sustainable viticulture, with meticulous soil work and exclusively manual harvesting. Vinifications are careful, with gentle extractions and well-controlled aging in oak barrels, allowing the wines to develop great aromatic finesse and beautiful complexity. A family estate that embodies the authenticity and refinement of Côte de Beaune wines.

VARIETAL

Pinot Noir 100%

LOCATION

A blend of several parcels located in the communes of Baubigny and Meloisey.

TERROIR

Gently sloping vineyards with an east to southeast exposure.

IN THE VINEYARD

Key stages include treatments, soil management, and careful monitoring of the vine's growth. The wine reflects the influence of the climate and the rhythm of each vintage.

HARVEST

Daily work in harmony with nature, shaped by changing weather patterns, gives these wines a character that mirrors the years they are born from.

WINEMAKING

Each crucial step from harvest to bottling is guided by precision and respect for the fruit.

AGEING

All cuvées are aged in barrels with a very light toasting to allow the wine to express its terroir and history.

SERVING

Serving Temperature: 14 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

This wine displays a ruby robe with violet reflections, reminiscent of peony flowers. The nose reveals fresh red fruit aromas morello cherry, raspberry, and blackcurrant that evolve into subtle underbrush notes.

FOOD PAIRINGS

Best paired with delicate and moderately aromatic dishes such as fresh vegetable salads, meat pies, poultry, or traditional pot-au-feu.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.