



DOMAINE CAUVARD

AOP Chorey-lès-Beaune
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Beaune, the Domaine Cauvard perpetuates a viticultural tradition through several generations. It cultivates vines on prestigious climates of Côte de Beaune, producing expressive and balanced reds and whites. Careful vinifications and aging in barrels bring beautiful complexity to the wines, which seduce with their aromatic finesse and aging capacity. A classic signature of Burgundy, between elegance and authenticity.

VARIETAL

Pinot Noir 100%

TERROIR

Grown on clay-limestone soils.

IN THE VINEYARD

Sustainable viticulture.

HARVEST

Hand-harvested.

WINEMAKING

Temperature-controlled fermentation followed by malolactic fermentation.

AGEING

Aged in oak barrels, lightly filtered, sealed with a technical cork.

SERVING

Serving Temperature: 14 to 16°C

AGEING POTENTIAL

3 to 5 years

TASTING

The nose is dominated by red berries (raspberries, morello cherries). On the palate, it is round yet built on a solid structure, delicate, with a fine tannic thread enhancing the whole.

FOOD PAIRINGS

A truly versatile Bourgogne, perfect as an aperitif—on its own or alongside a platter of tapas. It also pairs beautifully with beef carpaccio, meat-based risottos, pot-au-feu, sautéed grolles with homemade parsley-garlic butter, or grilled white meats.

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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