





# Burgundy, Domaine Denis Fouquerand et Fils, Derrière Montbard, AOC Bourgogne Hautes Côtes de Beaune, Rouge

AOC Bourgogne Hautes Côtes de Beaune, Bourgogne, France

The Fouquerand family comes from a very old La Rochepot family, emancipated by the seigneur du Village Charles d'Augermes, Marquis de Fargis in 1629.

This family has remained on the land of their ancestors, perpetuating their winegrowing know-how and tradition.

#### **PRESENTATION**

The vineyards of the Hautes Côtes de Beaune are planted on the well-exposed slopes of the hills overlooking the coast. The average altitude is 300 to 400 meters. Climatic conditions are favorable to vine-growing. The Bourgogne Hautes Côtes de Beaune appellation was instituted at the request of producers, by decree in 1961, thus personalizing the Bourgognes of their hillsides. They are obtained through a double test: tasting and analysis.

#### **TERROIR**

The sometimes steep slopes are frequently covered with limestone scree.

# IN THE VINEYARD

Double Guyot pruning, mechanical soil maintenance, no synthetic or chemical products. Treated simply with copper and sulfur, as for all the estate's appellations.

# WINEMAKING

Hand-harvested in perforated crates, 100% de-stemmed, aged for 1 year.

## **AGEING**

Aged 1 year.

#### 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

Enjoy all year long, 5 to 10 years

## **TASTING**

These are wines for laying down, charming in their spontaneity and frankness, sometimes firm in their youth, but finding harmony and balance after a few years.

# **FOOD PAIRINGS**

Goes well with simple dishes such as grilled or roasted meats and mild cheeses (fresh Epoisses, fresh Brillât Savarin, Cîteaux...).



