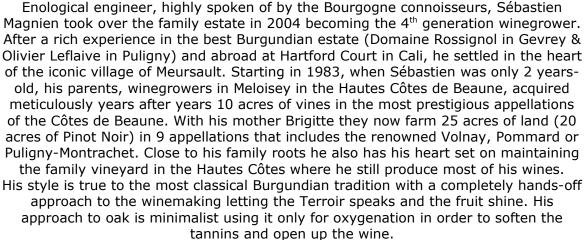


## DOMAINE SÉBASTIEN MAGNIEN

## Hautes Côtes de Beaune "Clos de La perriere" 2021





SOIL TYPE——

From a chalky south oriented hillside in the village of Meloisey. Single plot located at the mid of the hillside. Still closed by wall this parcel

VARIFTAI ————

100 % Pinot Noir. 80 years old vines planted by Sebastien's grand-father.

CULTURE —

Organic farming with no pesticides. Soils are ploughed mechanically. Disbudding, Green harvest and manual leaf thinning. Grapes are harvested by hand in small crates and sorted on a sorting table.

VINIFICATION-

Fermentation happens in thermoregulated stainless steel tanks followed by long macerations.

Ageing is made in French Oak Barrels (10% new) during 12 months.

TASTING NOTES———

Its bright ruby color is showcasing all the delicate nuances of the Pinot Noir. Subtle floral and fresh red cherry notes on the nose offer a delightful first charming impression. The mouth is dominated by ripe blackberry, a deep smoky minerality and extremely refine tannins. The Burgundian elegance !!!

From the same winery:

Bourgogne Aligoté Hautes Côtes de Beaune Blanc Meursault "Les Meix Chavaux" Beaune 1er Cru "Les Aigrots" Pommard "Les Petits Noizons"





