

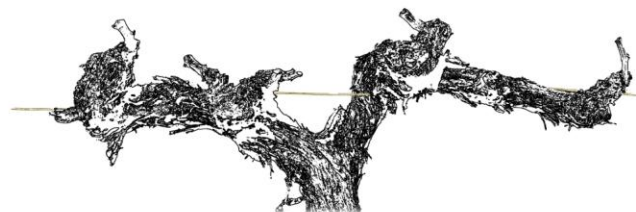


PIERRE ANDRÉ

MAISON FONDÉE EN 1923

PIERRE ANDRE

Designation :	Hautes Côtes de Nuits
Vintage :	2018
Grape varieties :	100% Pinot Noir
Origin :	The Hautes-Côtes de Nuits overlook the Côte de Nuits to the west of the woods of Corton above Gevrey-Chambertin. The vineyards are located between 300 and 400 meters above sea level.
Vinification :	Traditional vinification in thermo-regulated stainless steel. Pre-fermentation – temperature controlled cold maceration. Long fermentation during which pigeages and pumping over are performed. Aged on fine lees for 10 months in oak barrels used between 1 and 5 times. The oak is mainly sourced from the Vosges region.
Soil :	Clay and limestone.
Country origin :	FRANCE
Sensory characteristic :	
 Colour :	Bright ruby.
 Nose :	A tasty nose of red fruits and spices.
 Palate :	The palate is delicate and flavoured, underlined by fine tannins. Well-balanced and wide, this wine offers a nice aromatic intensity and a fresh finish.
Recommendations :	Round wine, ideal for white meats such as rabbit but also lamb and duck, and grilled meats. Surprising good with sweet and sour or slightly spicy dishes. Cheeses moderately strong : Camembert, Saint Paulin, Morbier, Reblochon...
Serving condition in C° :	14-16°C.
Alcohol content :	13.5
Cellar potential :	3-5 years.
Acidity G/L :	0



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