



DOMAINE

Les Guignottes

BOURGOGNE PINOT NOIR

Cépage : 100% Pinot Noir

Température de service : 16-18°C

Potentiel de garde : 4-8 years

Location and Terroir

Located at the southern tip of the Côte Chalonnaise in Saône-et-Loire, our Bourgogne Pinot Noir Domaine Les Guignottes is situated in the commune of Buxy and covers 1.10 hectares.

Vinification / Aging

The grapes are destemmed and vinified in tanks for about 4 weeks, revealing the richness of their aromas. After pressing, the wines are aged with 50% in oak barrels and 50% in stainless steel tanks for 12 months.

Tasting Notes

Beautiful red color, clear, with ruby highlights, the nose opens with typical Pinot Noir red fruits (blackcurrant, Morello cherry, red currant) with smoky, earthy, and sometimes animal notes. Rich and complex, it has a firm texture with soft and elegant tannins. A beautiful balance.

Food Pairing

Pairs well with meats in sauces or grilled, like a good Charolais beef fillet in sauce, beef Bourguignon, and flavorful cheeses (Époisses, Coulommiers, etc.). With a few years of aging, it becomes a perfect companion for lamb, duck, and game meats.