

Florence Cholet Hautes Cotes de Beaune Rouge

Domaine Florence Cholet

France - Burgundy - Hautes Cotes de Beaune

The nose expresses small red and black fruits, blackcurrant, cherry, raspberry and violet. The mouth provides a rich, supple and elegant wine with a good structure.

Specifications

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|-------------------------------|---|
| Appellation | Hautes Cotes de Beaune |
| Wine Type | Red |
| Varietals | 100% Pinot Noir |
| Age of Vines | Average 60 years |
| Agricultural Practices | Sustainable |
| Soil type | Marls and Limestone |
| Vinification | after destalking the grapes, the juice, skin and pulp are put into the vat for the cold maceration. It lasts from 15 to 18 days. The alcoholic fermentation will follow, lasting from 5 to 6 days. These steps may be punctuated by push-downs. Wine is then aged for 12 months in French Oak barrels. |
| Production | 225 (9-liter cases) |
| Pairings | Pork Filet Mignon, Pike Perch, Tomme de Morvan Cheese |



Codes, Weights and Measures

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|----------------------|------------------------------|
| UPC | 7 84585 03192 4 |
| Units/Case | 12 |
| Unit Size | 750 mL |
| Container | bottle |
| SCC | 1 07 84585 03192 1 |
| Case Weight | 38 |
| Cases/Pallet | 35 |
| Layers/Pallet | 6 |
| ABV | 13.00% |
| SRP | \$ 40.00 USD 750mL Bottle |