



Wine: Beaune 1<sup>er</sup> Cru Bellissand  
Demessey  
Vintage: 2006  
Grape: Pinot Noir 100%  
Alcohol: 13%

#### Vinification and maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Alcoholic fermentation and maturation in French oak barrels.

#### Tasting notes

Ruby-red colored, deep and shining, exactly representative from the vintage 2006 for this one especially. Explosion of great aromas like little red fruit berries, note of baked fruits with pepper and juniper, well developed aromas. Well-structured wine with a fleshy feeling in mouth. Tannic and well-built wine.

#### Food pairing

This strong wine needs a perfect meal with it such as a boeuf bourguignon, épaule d'agneau, game, and mostly strong and typical French cheeses (one above all: l'ami du Chambertin).

#### Serving temperature

16°C

(Indeholder sulfitter)

