



Bourgogne Montreuil

APPELLATION D'ORIGINE CONTRÔLÉE

The Bourgogne Montreuil or Bourgogne En Montreuil **Régionale appellation** is reserved for still red, white, and rosé wines produced in an area of **Dijon** that was defined in 1993.

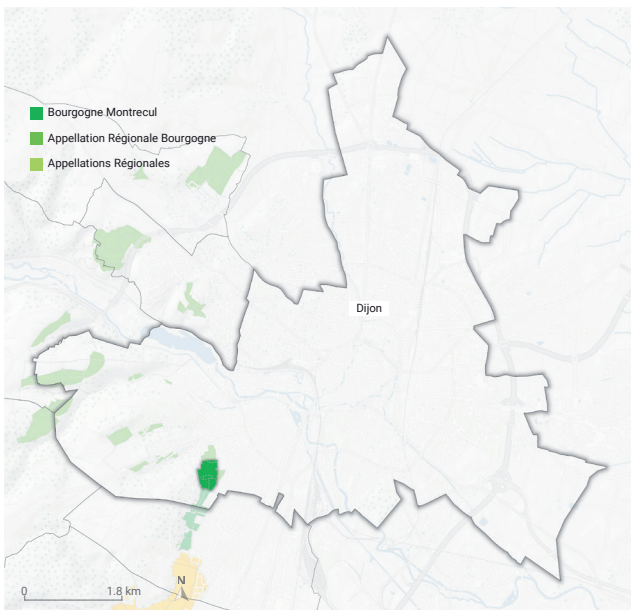
TASTING NOTES

The **reds** have a dark garnet color with highlights ranging from dark purple to ruby red. On the nose, there are notes of blackcurrant, rose, peony, and pepper, with touches of fresh tobacco, fig and red fruit. In the mouth, it is dense and structured, with crisp, polished tannins. The finish is seductive with fruit and saline touches and good length, giving rise to a full, indulgent sensation.

SERVING SUGGESTIONS

Red: The silky texture of the fruit and the structure allow this wine to be paired with grilled poultry, grilled or roasted beef, lamb, or duck. Add a gratin of lentils, squash, or mushroom and serve with a reduced jus for even greater harmony.

Serving temperature: 15-17°C.



LOCATION

The wines of Bourgogne Montrecul are located on a hillside to the west of Dijon. "Montrecul" is one of the rare *Régionale appellation Climats* that is allowed to put its name on wine labels. It proudly embodies the renaissance of the historic *Climats* of Dijon, which had some 1,200 hectares of wine until the 19th century.

SOILS

The vines grow on an east-facing slope at between 257-307m above sea level, at the northern end of the Côte de Nuits. The slope descends down to the city, with a 13% slope, no doubt behind the name "Montrecul", which refers to a steep slope. The soil is made up of limestone rock with relatively soft white oolite from the Bathonian stage. This is covered by gravel and stratified slope deposits mixed with clay and red sandy loam, giving rise to fairly deep brown limestone soil.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds and rosés: *Pinot Noir*.

Whites: *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds: 5 hectares

Whites: no planting

Average annual yield:**

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: 209 hl

Whites: no production

*en 2019 **5 year average 2015-2019