

## **DOMAINE BOURGOGNE-DEVAUX**Hautes-Côtes de Beaune Rouge

The Bourgogne-Devaux family has made its home in the vine-covered hills of Meloisey, in the Hautes-Côtes, since the late 1800s. Winemaker Luc Bourgogne (a name more than suitable for a winemaker) represents the fourth generation of vine growers from his extended clan. This modest estate speaks of Burgundian history: pictures of relatives on sepia-tinted paper line the family's cellar walls, pre-war harvests with wicker baskets and workers with wide, sunny grins; the cellar's weather-worn wooden doors reveal an ancient basket press that has seen many vintages. With just six acres of vines in the Hautes-Côtes and in neighboring Pommard, the family is able to do everything by hand. Such attention translates to delicately perfumed, full-flavored wines that are a joy to taste and savor.

**WINERY:** Domaine Bourgogne-Devaux

WINEMAKER: Luc Bourgogne

ESTABLISHED: 1899

**REGION:** FRANCE • Burgundy • Meloisey **APPELLATION:** Hautes-Côtes de Beaune AOC

**BLEND:** 100% Pinot Noir

**VINEYARDS:** A selection from various estate vineyards, mostly facing south on a gradual slope, near the village of Meloisey in the higher hills of the Hautes-Côtes. Soils are deep, rich in clay and marl, with lots of stones.

AGE OF VINES: 40+ years

**WINEMAKING:** Hand-harvested. Partially destemmed; fermented in cement tanks on selected yeasts. Aged in French oak barrels (10-20% new) for one year. Unfined.

**TASTING IMPRESSIONS:** Aromas of ripe raspberry and red cherry, light peppery spice. Dominated by red, ripe fruit; suave tannins.

**PAIRING SUGGESTIONS:** Pork sausages; roasted duck with dried fruit;

Comté or other fruity, aged cheese

