



DOMAINE

Laurent Mouton

# Côteaux Bourguignons

Les Fourneaux

*Fresh & Subtle*



## *Features of the vine*

- Variety Pinot Noir.
- Altitude 230 meters – Orientation South.
- Area 0,4587 ha.  
20,30 ares (1950)  
25,57 ares (2017)
- Clay soil.

## *Labour of the vine*

- Simple Guyot pruning.
- Periodic ploughing.
- Integrated training.
- Hand-made harvest.

## *Vinification and ageing*

- Destemming 100% – Cold vatting before fermentation.
- From 10 to 12 days of fermentation with automatic check of temperature – daily hand-made punching of the cap.
- Devatting with pneumatic pressing.
- Maturation in oak barrels for 8 months.
- Only bottling of the batch at the property. Natural cork.

## *Service*

- From 14° to 16°C to serve.
- This wine pairs perfectly with deli meats, pies, poultry and grilled or roasted meat (except wild game). You can also enjoy it with soft-rind cheese.
- Depending of vintage, leave it age from 1 to 2 years before consumption preferably.

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Alcohol abuse endangers your health, drink only in moderation.