AP WINE IMPORTS

DOMAINE BENOIT CHEVALLIER

Coteaux Bourguignons

The Estate: Fourth-generation vigneron in Vosne-Romanée; the estate was established in 1971 and covers 4 hectares. Benoit converted the vineyards to organic in 2018 after an IT career and returned full-time to winemaking. Certified organic.

Location: Coteaux Bourguignons, Burgundy, France.

Soil: Deep red clay

Vines: Older, low-yielding vines. Harvest done manually, with sorting on the vine.

Varietals: 100% Pinot Noir

Vinification: Fermentation with native yeast, no extraction.

Aging: Aged for 12 months.

Tasting Notes: High phenolic concentration. Dark red color, tending to black. Floral and black fruit aromas. Beautiful energy on the palate, with powerful aromas of blackberries and blackcurrant. Robust tannins on the finish, balanced by a nice acidity.

Food Pairing: Ideal with fondue cheeses such as raclette in winter, or with grilled foods in summer.

Cellaring: Keep for 2-5 years.

