



Domaine Maltoff

Cuvée Prestige

Bourgogne - Red 2014

<i>Region :</i>	Bourgogne
<i>Appellation :</i>	Bourgogne
<i>Designation :</i>	Coulanges-la-vineuse
<i>Cuvée :</i>	Cuvée Prestige
<i>Color :</i>	Red
<i>Vintage :</i>	2014
<i>Grapes :</i>	Pinot noir (100%)
<i>Alcoholic degree :</i>	12.5 %
<i>Bottle size :</i>	75 cl



WINEMAKING

Sustainable viticulture.

Vendanges manuelles et mécaniques.

Partial destemming, Temperature-controlled fermentation, Frequent pigeage (punching down the cap), Use of cultured yeast, Traditional vinification.

Ageing in demi-muid (large wooden vat) used for two previous vintages, Ageing in oak barrel used for two previous vintages, Light filtering, Ageing on the lees, Bouchon technique.



TASTING

APPEARANCE : Garnet red colour, limpid, brick red highlights.

NOSE : Fruity, generous, morello cherry aromas, strawberry aromas, raspberry aromas, spice aromas, subtle smoky aromas, subtle oak aromas.

PALATE : Fruity, rich, silky, intense strawberry hints, generous raspberry hints, forest floor hints, soft tannin, round, structured body, good intensity, long length.



SERVING

SERVING TEMPERATURE : Between 15° and 16°

AGING : Ageing from 2017 to 2027



FOOD MATCHES : Red meats in a sauce, Game, Coq au vin, Bœuf bourguignon, Aged cheeses



REWARDS & RATINGS

Guide DVE 2017 : 86/100

Guide DVE 2018 : 87/100

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