

# DOMAINE MAZILLY PERE ET FILS

## Bourgogne Hautes Côtes de Beaune "Clos du Bois prévot", Rouge

### TERROIR

The wines origin : Domaine

SOIL : Clay limestone

VITICULTURE : Following the principle of sustainable viticulture and taking into account the protection of the environment

VARIETAL : Pinot Noir 100% - Vineyards area : 0,29 ha – average vine age: 68 years

### VINIFICATION & AGEING

100% destemming, fermentation in stainless steel vat thermo regulated.

Malolactic fermentation completed. Pre-fermentation maceration at cold temperature.

Ageing in French oak barrel, blending and light filtration .

### TASTING AND FOOD MATCHING

Purple colour with violet rims.

Fruity nose with griotte cherry, raspberry notes evolving towards blackcurrant, liquorice, underwood and spiy notes.

Great matches with proc meat, veal , lamb rack , . soft cheese like like Epoisse frais, Brillat-Savarin, Citeaux, fresh Soumaintrain

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VINS DE  
BOURGOGNE

L'abus d'alcool est dangereux pour la santé, à consommer avec modération.