Domaine
CACHAT-OCQUIDANT



APPELLATION VILLAGE - RED WINES

Chorey-lès-Beaune

5 parcels of this appellation produce a wine characterised by its finesse, suppleness and velvety texture. Red fruit aromas are typical of Pinot Noir.

Cépage	100% Pinot Noir
Degré d'alcool	13% vol.
Température de service	Servir entre 15 et 16°C.

Vinification

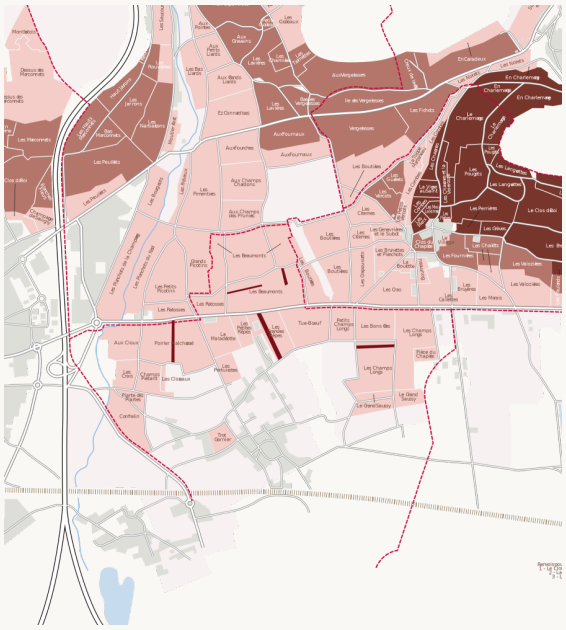
All our red wines are made from Pinot Noir. Good ripeness, destemming and rigorous sorting allow us to produce fruit-driven wines with very round tannins.

 The temperature-controlled fermentation lasts around fifteen days. Once the grapes have been pressed, the wines are aged in 40% new oak barrels, depending on the appellation, for 11 months before being bottled.

Accords mets et vins

It pairs beautifully with your kebabs, roast beef or risotto.

Localisation



Domaine Cachat - Ladoix-Serrigny

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