Domaine
CACHAT-OCQUIDANT



APPELLATION GRAND CRU - RED WINES

Corton Clos des Vergennes

This walled parcel is the pride of the Domaine.This great wine displays a deep purple colour, like dark red velvet. Full-bodied, its bouquet opens with fruity notes of blueberry, blackberry and kirsch; as it develops, these give way to aromas of undergrowth, leather, pepper and liquorice. On the palate, it is powerful and full-bodied, structured and confidently expressive, with plenty of texture and substance. Firm and forthright, with pronounced yet elegant tannins, it needs a little time to unfold. Solid and opulent, it deserves a fine dish such as roast beef or any…

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

Vinification

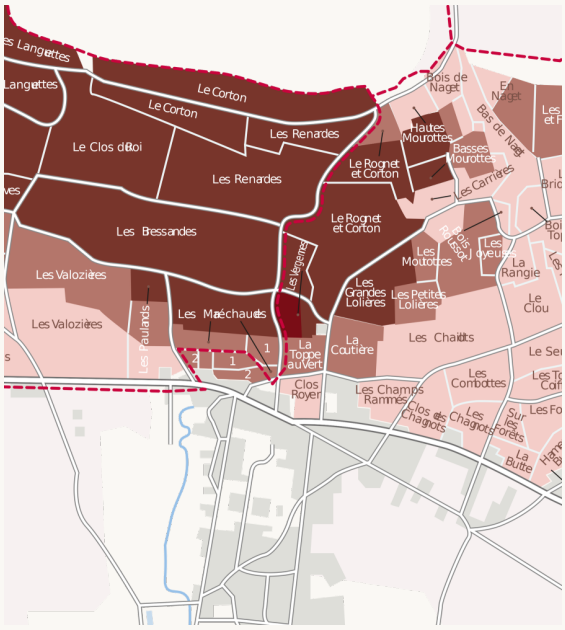
All our red wines are made from Pinot Noir. Good ripeness, destemming and rigorous sorting enable us to produce fruit-driven wines with very round tannins.

 Controlled fermentation lasts around fifteen days. Once the grapes have been pressed, the wines are aged in 40% new oak according to the appellation for 11 months before being bottled.

Accords mets et vins

Solid and opulent, it deserves a fine dish such as roast beef or any feathered or furred game, whether roasted or served with a sauce.

Localisation



Domaine Cachat - Ladoix-Serrigny

3, place du Souvenir 21550 LADOIX-SERRIGNY

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