



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

BOURGOGNE HAUTES COTES DE BEAUNE



TERROIR

Appellation : Bourgogne Hautes Côtes de Beaune

Grape variety : 100% Pinot Noir

Vineyard : The blend comes from the highlands behind Beaune and the various villages of the Côte de Beaune. The vines are located between 280 and 450 meters of altitude.

Geology : Clay-limestone soil

KNOW-HOW

Harvest : Grapes are harvested in fully ripe, generally in September.

Wine making : Traditional fermentation, cap-punching, then wine is aged for a few months in temperature-controlled stainless steel vats to keep varietal characteristics.

TASTING AND PAIRING

Tasting :

Deep ruby red with a rounded bouquet of red fruits. In the mouth, a good fruit intensity and a good persistence at the back thanks to the level of marked acidity.

Wine and food pairing : Pork tenderloin, leg of lamb, brillat savarin

Service temperature : Between 14 and 16°C

Aging potential : 6 years

Product may differ from the bottle

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