



## BOURGOGNE HAUTES COTES DE BEAUNE 2016 CHATFAU DE MELIN

Built in 1551 by the Rozereau family, the Château de Melin was later bought by Brunet Monthelie, who, in the late XVIIth century, expanded the Château notably by building a second building opposite the first, flanked by wings set at right angles, thus connecting the two buildings. It was in 1999 that the property was acquired by its present owners, Hélène and Arnaud Derats, who undertook the complete restoration of the Château. During this same period, they acquired the family winery, which includes 22 hectares of vineyards located in Côtes de Beaune and Côtes de Nuit regions.

TERROIR WINEMAKING

Calcareous Argilo Traditional vinification

**GRAPE VARIETY**ALCOHOL
100% Pinot noir
12.5%

SERVICE TEMPERATURE HOLDING AND PRESERVATION

10°C - 12°C Within 5 Years

## **TASTING NOTES**

Aromas of fresh red fruits and candied fruit. The flavour is firm, relieved by good acidity and very present tannins.

## **FOOD PAIRING**

This wine is perfect with simple dishes such as pork tenderloin, veal or leg of lamb, served with small vegetables or gratins.

## **AWARDS**

2014: Cuisine et Vins de France

2014: Silver medal Concours des Burgandia

2010: Gold medal Concours des Grands Vins de France







