

Florence Cholet Hautes Cotes de Beaune Rouge

Domaine Florence Cholet

France - Burgundy - Hautes Cotes de Beaune

The nose expresses small red and black fruits, blackcurrant, cherry, raspberry and violet.
The mouth provides a rich, supple and elegant wine with a good structure.

Specifications	
Appellation	Hautes Cotes de Beaune
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	Average 60 years
Agricultural Practices	Sustainable
Soil type	Marls and Limestone
Vinification	after destalking the grapes, the juice, skin and pulp are put into the vat for the cold maceration. It lasts from 15 to 18 days. The alcoholic fermentation will follow, lasting from 5 to 6 days. These steps may be punctuated by push-downs. Wine is then aged for 12 months in French Oak barrels.
Production	225 (9-liter cases)
Pairings	Pork Filet Mignon, Pike Perch, Tomme de Morvan Cheese



Codes, Weights and Measures	
UPC	7 84585 03192 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03192 1
Case Weight	38
Cases/Pallet	35
Layers/Pallet	6
ABV	13%
SRP	\$ 40 USD 750mL Bottle