

Royet Bourgogne Hautes Cotes de Beaune Rouge
Domaine Roland et Antoine Royet
France - Burgundy - Hautes Cotes de Beaune

Deep ruby color with notes of red berries and licorice. An intense, structured palate with ripe fruit and a spicy finish.

Specifications

Appellation	Hautes Cotes de Beaune
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	Between 35 and 55 years old
Agricultural Practices	Sustainable
Soil type	Limestone
Vinification	Harvest de-stemmed, pre-fermentation maceration at 10°C for 3-4 days. Yeasting and alcoholic fermentation for 10 to 12 days in fiberglass vats, daily pumping over during fermentation. Racking and ageing 50% in fiberglass vats and 50% in barrels, 30% of which are new.
Production	500 (9-liter cases)
Pairings	Red meats grilled a la plancha, roast leg of wild boar, duck breast with pepper sauce



Codes, Weights and Measures

UPC	7 84585 03275 4
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03275 1
Case Weight	39
Cases/Pallet	72
Layers/Pallet	8
ABV	13.00%
SRP	\$ 39.50 USD 750mL Bottle