

DOMAINE DE CASSIOPÉE

Bourgogne Hautes-Côtes de Beaune Rouge 'Les Paizets' 2022

Provenance: Maranges, Burgundy **Grape Variety:**

100% Pinot Noir

Pairing:

Pasta bolognese, roast chicken, roast pork, charcuterie, and cow cheeses

Serving:

Temperature: 13°C





Vineyard Cultivation:

Brand new estate in the heart of Sampigny-les-Maranges in 2020, Domaine de Cassiopée is run by Talloulah and Hugo Mathurin who are working hard to make a mark on this under the radar appellation. Domaine de Cassiopée sits on the eastern end within close proximity to the premier cru vineyards. These vines sit on the same hill as the Les Cotes.



Vinification:

The reds are mostly destemmed, and matured in barrel (few of which are new) or concrete egg, depending on the cuvée.







Tasting Notes:

The Bourgogne Hautes-Côtes de Beaune Les Paizets 2022 has a clear hedonistic feeling. It had just been sulphured (at 1,5 mg/l), but still has lively energy from the small berries, with good freshness. It's delicate and lively, and less extracted in 2022. The inclusion of 45% whole clusters helped in creating this beauty. (Drink from 2024) 88 points, Steen Öhman, Winehog.



Soil Type:

Limestones



Method:

Organic



Instagram: @closcachet