



COTEAUX CHAMPENOIS ROUGE PINOT NOIR 2022

"Delicate and Fruity wine"

WINE IDENTITY

APPELLATION : AOC Coteaux Champenois.

VINTAGE : 2022

VINE AGE: 40 years old

COLOR : red



WINEGROWING



BLEND :

100 % Pinot Noir

VILLAGE : Cumières 1er Cru

PLOT : "Les Chevois"

EXPOSITION : South-Est

SUBSTOIL : Clay-sandy

Eco-friendly winegrowing conversion
to HVE-VDC

Manual Harvest & rigorous selection : 2022

PRODUCTION : 266 bouteilles



VINIFICATION

Alcoholic fermentation temperature 17°C in thermo-regulated stainless steel vats

Maceration period: 36–42 hours

Total destemming

Malolactic fermentation

Bottling : 30/10/2023

AGEING : 12 months in oak barrels

TASTING



The colour reveals a vibrant ruby red, with purple highlights that reflect the youthfulness of the vintage. Its brightness and clarity announce a delicate wine, still preserved by a short and carefully controlled maceration.



The nose immediately seduces with its vibrant fruitiness, dominated by aromas of cherry and wild strawberry, enhanced by floral notes of violet. A light spicy touch, brought by the barrel ageing, adds depth to this fresh and mouth-watering expression.



On the palate, the attack is supple and crisp, carried by vivid, generous fruit. The tannins, still silky and fine, provide a delicate texture without ever weighing down the whole. The natural freshness of the Pinot Noir extends the finish, hinting at fine development to come in the years ahead.

TASTING SUGGESTIONS

This Coteaux Champenois Red is best enjoyed between 14 and 16°C. Born from the sunny and generous 2022 vintage, this Pinot Noir expresses mastered power. While it already delights with its vibrant fruit, it will reach its full potential in 2026.

FOOD AND WINE PAIRINGS

To pair our Pinot Noir with a meat dish, try serving it with grilled, roasted, or braised chicken, pork, or lamb. This wine is also an excellent choice for mushroom-based dishes, pasta with tomato sauce, mild and creamy cheeses like Brie, as well as red fruits such as cherries and strawberries





AWARDS AND DISTINCTIONS



Champagne Patrick Boivin - Note : 92pts - Tasting year : 2025 - James Suckling

Coteaux Champenois rouge

A very successful red with a daring tannin structure that makes this feel a lot bolder than its 12% alcohol suggests. But it's easily balanced by the concentrated sour-cherry and ripe-strawberry fruit on the barely medium-bodied palate. Long, crisp, emphatically dry finish. Very limited production. Drinkable now but best from 2026.

