



**CHOREY LES BEAUNE**

**“LES BONS ORES”**

VIN BIOLOGIQUE

**JEAN-PIERRE GUYON**

**Grape :** Pinot Noir

**Surface area :** 1ha54

**Soil :** Clay-limestone

**Age of the vines :** 80% are 100 years old, 20% are 55

**Pruning :** Guyot

The plot « *Les Bons Ores* », a continuation of « *Champs Longs* », borders the D974 on your right as you head towards Dijon.

« Bons » indicates the quality of this spot. As for « Ores » it might be derived from Latin reflecting the geographical situation « alongside the extremity of something ». The shape would indicate « the good borders » of the neighbouring plot, « *Champs Longs* ».

Or it could be translated from old French as bearing witness to the presence here of a garden, orchard or enclosure.

Source : Climats et lieux-dits des grands vignobles de Bourgogne M.H Landrieu-Lussigny et S.Pitiot



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There's a cheerful score being played here! To start with, a lively and striking purple-red. On the nose there is a composition of juicy and more acidulated little red fruits. The picture fills out on the palate with a full, dense texture. Fruits of the forest, spice and liquorice share the scene. The finish is persistent, a well anchored Chorey with fine depth.

At table, this is to drink with a snack, a cheeseburger with époisses, pasta à la carbonara, or perhaps roast chicken or grilled steak.

Serve between 12°C and 14°C.

Drink now or over 8-10 years depending on the vintage.