



*Albert Morot*

GRAND VIN DE BOURGOGNE

## LA FINE DE BOURGOGNE



Our Fine de Bourgogne is produced from the distillation of the lees, ie deposits collected from the bottom of the barrels before our 1er Crus are racked. The eau de vie produced by the still at Maison Passerotte in Beaune has 50% alcohol by volume.

It is then aged in new French oak barrels for at least 9 years, during which the Fine mellows and develops more complexity. The alcohol evaporates slowly, developing into an eau de vie at 42% vol.

Its yellow-gold colour, its delicate aromas and its slightly sweet, smoky taste make it a perfect digestif for people who prefer delicacy over power.

**Domaine Albert Morot - Chateau de la Creusotte**

20 avenue Charles Jaffelin - 21200 Beaune - Tél : +33 (0)3 80 22 35 39 - [geoffroy@albertmorot.fr](mailto:geoffroy@albertmorot.fr)