



Wonderful World of Wine

February 2026
Two-Rouge

2023 Bourgogne, Nuiton-Beaunoy

Table with wine specifications: Growing Region (Cote d'Or, Burgundy, France), Varietal Composition (100% Pinot Noir), Fermentation (Barrel Aging), Alcohol Content (12.5%), Suggested Retail (\$30.00), WineSeller Club Price (\$22.49).

Broad Strokes: 90 Points, MacClean

From the Winery:

Nuiton-Beaunoy is a distinguished wine cooperative situated in the prestigious Burgundy region of France, specifically the Hautes Côtes de Nuits and Hautes Côtes de Beaune. Renowned for its exceptional wines crafted from Chardonnay and Pinot Noir grapes, this cooperative masterfully showcases the unique terroirs of its diverse vineyard parcels.

With a steadfast commitment to responsible environmental practices, Nuiton-Beaunoy not only delivers outstanding wines but also leads the way in sustainable development, ensuring that future generations can cherish the beauty and flavor of this remarkable region.

Appearance:

A sort of modernized looking package, yet keeping the traditional format of a family crest on the label, a classic neck label and cap. Not classic is using the words "Pinot Noir" as a descriptor, definitely a nod to the American market. The wine is a soft, grayish red, going to clear on the edges of the glass.

Nose:

Soft red cherry note with hint of smoke and black pepper. I found myself dipping my nose back into the glass quite often to get more of the evolution of the changing aromas. Bits of underbrush, herbs and forest floor.

Texture:

Medium to medium light in body and weight. A nice silky texture in the mouth, gliding through the palate with no harshness. Firm acids hold all the sweet fruit ion check. It has an elegant, long, beguiling finish.

Flavor:

Raspberry hops in to join the sweet Bing cherry fruit, backed by a subtle tone of vanilla oak, smoke and nutmeg. You may also experience earthy notes of soil, forest floor, dried herbs and black pepper.

Serving Suggestions:

This wine is quite versatile. You can have it on its own, with appetizers, or main courses with chicken or pork dishes lightly sauced.

