

BOURGOGNE Pinot Noir

Terroir

Location : below the village of Pommard, beyond the national road Beaune-Chagny

Place called : «Les Sorbins» and «Les Crenilles»

Area : 0,80 hectare (1.97 acres)

Altitude : 230 meters

Geology : a thick clay-limestone soils to get a very well-structured Burgundy, with a ruby color, and aromas of red fruits with a great intensity.

Average age of vines : 32 years

Grape variety : Pinot Noir

Average yield : 50 hl/hectare

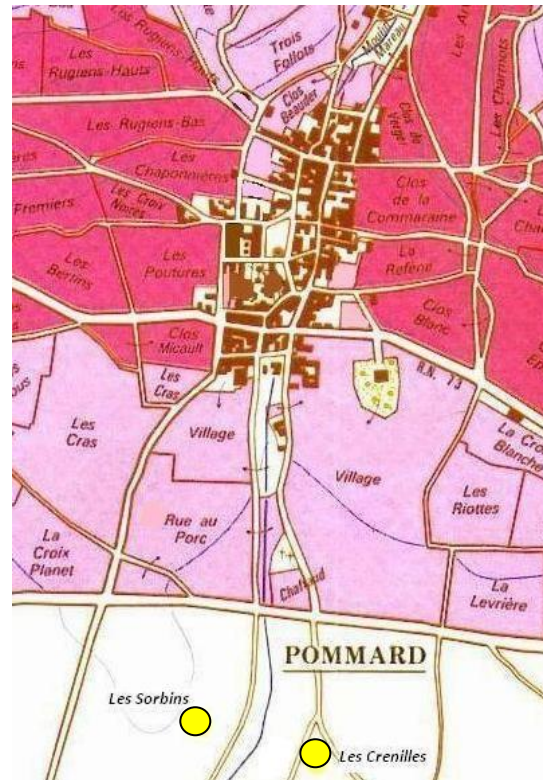
Viticulture

The vines are pruned in Guyot, disbudded and trellised using traditional Burgundian technique. Fertilisation is rational. Regular dogging of the soils. Manuals successive sortings of the harvest.

Vinification and maturing

The grapes are 100% destemmed followed by a pre-fermentation maceration for 3 to 6 days at 13°C. Vinified in stainless steel or concrete tanks, with punching of the cap and pumping over adjusted to daily tasting, the fermentation lasts between 2 and 3 weeks at a maximum temperature of 33/34°C.

The malolactic fermentation takes place during the 12 months aging in oak barrel, of which 10 to 15 % in new oak barrels.



Bottling date : from January to March

Annual production: 5300 bottles

Cases produced (12 bottles) : 440

Alcohol: 12,5% vol

Tasting notes

The situation of both localities, 400 m from the terroir of the appellation Pommard, confers to this Bourgogne an unusual richness for a regional appellation; pretty red fruits surround a beautiful frame and offer a great intensity to this wine.

Cellaring

A minimum of 4 to 7 years of cellaring is necessary, depending on the vintage.

Matching wine with food

We associate it with dishes such as poultry, roast veal or beef stew and meat pies. Cheeses such as Comté and Epoisses will also go very well.

Serving temperature

It is recommended to open the bottle 2 to 4 hours before the meal and serve the wine at a temperature of 15-17 °C.