



BOURGOGNE PINOT NOIR

*« A Pinot
Noir full of
pleasure,
to share
without
hesitation. »*

CLIMAT(S) & SURFACE

Champ l'Huillier [0,6871 Ha] & Montpoulains [0,2045 Ha]

CHARACTERISTICS OF THE VINEYARD

This Bourgogne Pinot Noir is made of two very different but complementary plots of land. On the one hand, the «Champ l'Huillier», in Corpeau, in the plains just below Puligny-Montrachet, with a fair amount of topsoil and a lot of clay, where the Pinot noir expresses completely its fruity character. On the other hand, the «Montpoulains», a plot of the plains of Volnay, with 40-year old vines, giving the wine excellent character and structure.

PRODUCTION

About 5500 bottles are produced each year.

VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes so that the grapes arrive intact to our winery. After de-stemming, the berries are put in a stainless steel tank for a cold maceration before fermentation for 7 to 10 days. The alcoholic fermentation then starts naturally and, during this phase, a daily tasting allows us to oversee the punching down of the grapes and pumping juice over the top. 2 to 3 weeks later, the clear juice is put in French oak barrels. For this cuvée, we use approximately 10% new oak barrels. Following the Burgundian tradition, the malolactic fermentation is let to occur naturally in their barrels. After 12 to 15 months, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

TASTING NOTES

This wine associates true fruit freshness with delicate tannins. The nose offers aromas of fresh red berries The mouth is structured, expressive and asks to be drunk!

FOOD & WINE PAIRING

This Pinot noir is perfect with a rich sausage or Beef cooked in a red wine sauce.

