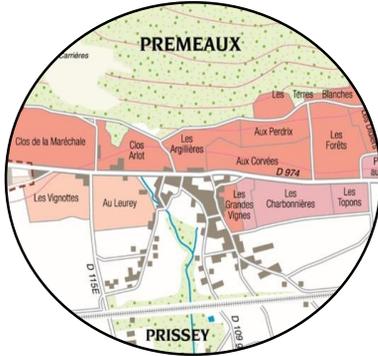


BOURGOGNE PINOT NOIR

2023



TERROIR

Our vineyard of Bourgogne Pinot noir is made of several plots located in Premeaux-Prissey. Vines have been planted between 1956-1965. Grapes are receiving the exact same care as the others grapes classified in Premier Cru, making it a qualitative wine. Surface : 2,97 hectares. (7,18 acres)
Climat & Soil : Clay and limestony soil with clay predominance.

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. Grapes are previously partially destemmed. Then full maceration lasts for 15 days during which we'll use only pigeages (punching the cap). Intensity and numbers are lead to the concentration of tannins, perfumes and colour.

Alcoholic fermentation is realized with natural yeasts.

AGING

After maceration, free and press wines are separated for aging. Aging process is taking place 80% in traditional Burgundian 228 liters barrels (20% new oak) during 12 months + 4 months in stainless-steel tanks.

We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

TASTING NOTES

EYE

Shiny and frank red coloration with velvety aspect..

NOSE

The first nose is discreet but rapidly opens to become generous with small fresh red berries (cherries) aromas along with an earthy touch.

PALATE

The mouth is well balanced between the integrated tanins and a saline freshness thus offering a rather elegant, clean and refine wine.

SERVICE & CELLARING

It can be served from now at 13-14°C or kept in cellar for 7 years.

FOOD & WINE PAIRINGS

Our Bourgogne Pinot Noir 2022 will perfectly pair with meats in sauce, Tourte à la viande but also with an aged cheese.

