



Bourgogne Pinot Noir

RED



the appellation

Red Bourgogne is the heir of pinot noir. Known under this name since 1375, this variety gave birth to all great red wines of the Bourgogne terroir. The AOC was granted in 1937 and spreads over 299 Burgundian towns.

Grape variety

Pinot noir

Plant density

10,000 plants/hectare

Average production authorized

60 hectoliters/hectare

Soil

Limestone and clay

Plot surface area

4 hectares 30 ares (1 hectare = 10,000 m² = 24 "ouvrées"): this pinot noir is made from 6 separate plots located in the "Les Champforey" area, with vines of 50 years-old on average.

Yearly production

12,000 bottles + bulk wine sold to wine merchants

Elaboration

Vineyard work philosophy: sustainable farming. No herbicides used in our vineyards since 2000, replaced by hilling up/de-hilling in winter and plowing in the spring. Systematic de-budding. Hand-picked only.

Vinification: Fermented in concrete tanks.

Aging: 12 to 18 months in barrel; 40% new oak barrels and 60% 3-year-old barrels.

Tasting

Characteristics: a clear and open color, purple or bright ruby, leaning towards dark garnet. You can almost see small red (strawberries, redcurrant) and black (blackcurrant, blueberry) berries. Firm and round texture, with a good balance of acidity and tannins.

Pairing: To be served on delicate dishes with a moderate aromatic profile (cured meat, vegetable salads, potpies, grilled meats or poultry, pot au feu, veal roast, tabbouleh and red berry pies).

Serving temperature: 12°C

Aging potential: Drink young for maximum tasting pleasure. Can age up to 3 to 4 years.