

BOURGOGNE Côte d'Or Pinot Noir

REGION : Burgundy

APPELLATION : AOC Bourgogne Côte d'Or

LOCALITY : Les Sorbins

PLACE OF PRODUCTION: Commune of Pommard, in the direction of Bligny-lès-Beaune

TOTAL AREA: 22a

EXPOSURE: EAST

NATURE OF THE SOIL: Clay-limestone, heavy and thick clays.

GRAPE: Pinot Noir, graft/rootstock: 161-49 on SO4

PLANTING DENSITY: 10,000 feet/hectare

YEAR OF PLANTING: 1979

Manual harvesting

5-day pre-fermentation maceration in concrete tanks, then hot maceration for alcoholic fermentation up to 32°C for 12 days. Daily pigeage and reassembly until the end of the sugars. No yeasting, fermentation under indigenous yeasts.

Passage of two days in stainless steel tank for settling, in order to eliminate the coarse parts and keep on fine lees. Ageing in French oak barrels for 12 months, proportion of 25% new barrels.

Malolactic fermentation carried out at 100%, sulphiting at 5g/hl within 3 weeks/month following the end of this fermentation. Unification of the cuvée in stainless steel vats and sedimentation for 2 months, for clarification natural before cellulose plate filtration.

This burgundy, by its level of appellation, offers what is expected of a "simple" Pinot Noir: generosity, gluttony, certain volume of mouth. The 2015 vintage brings this uncommon power, with aromas of black fruits and sweet spices.

The location of the plot in the municipality of Pommard gives this wine a slight austerity in its youth, we can wait for this wine between 5 and 10 years if we wish and this will see the wine evolve towards notes of faded rose, tobacco, candied fruit.

Good aeration in the glass before tasting allows it to open and acquire its full potential volume.

Consumption temperature: 16-17°