

# BOURGOGNE sans sulfites ajoutés

REGION : Burgundy

APPELLATION : AOC Bourgogne

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 VARIETY : Pinot Noir

YEAR OF PLANTING: 1979.

Manual harvesting

Integral vinification in half muids of 500 liters from 2018

5-day pre-fermentation maceration, then hot maceration during fermentation alcoholic up to 32°C for 12 days. Daily drum rotations at the rate of 8 turns morning and evening until the end of the sugars, then 2 rounds morning and evening in post-vinification. Passage of two days in stainless steel tank in order to eliminate the coarse parts and keep only the fine lees. Ageing in French oak barrels for 8 months, no new wood.

No addition of SO<sub>2</sub> after malolactic fermentation or bottling to preserve the freshness and drinkability.

NB: This wine has a significant dissolved CO<sub>2</sub> content. This is voluntary to protect the wine during its years in the bottle, it is enough just to carafe it energetically to chase away this surplus of gas and thus obtain a silky wine

Consumption temperature: 16-17°