

SEPTEMBRE

BOURGOGNE - PINOT NOIR 2022

····· PHILOSOPHY ·····

A contemporary Pinot Noir that brings together all of the elegance and subtlety of this Burgundian varietal, at a reasonable price. A cuvée that allies balance, freshness and fruit through which we affirm our expertise in terms of the vinification, blending and knowledge of Burgundy's terroirs.

·····TERROIR ······ More than 30% of the grapes for this cuvée come from the Côte de Beaune and Côte de Nuits. The remaining wines come from Saône-et-Loire (30%), the Couchois area (northwestern Côte Chalonnaise), sought after for their freshness. The final blend also incorporates some Pinot Noir from the calcareous clay soil of the Beaujolais as a complement for the colour and fruit it lends to the blend.

····· WINEMAKING AND AGEING ·····

The grapes were harvested at their peak of ripeness and sorted once they arrived at the winery. A short period of cold pre-fermentation maceration was conducted to emphasize the fresh fruit aromas and flavours. Fermentation took place in stainless steel vats, under controlled temperatures. The wines sourced from the Côte d'Or and Hautes Côtes were aged in oak casks to lend structure and complexity to the blend. The others were aged in stainless steel vats for freshness and fruitiness. The final blend bears the hallmark of our House.

····· TASTING NOTES ·····

Superb, deep cherry red in colour. The nose is delicately fruity (cherry, Damson plum, rhubarb) and floral (violet, lilac). An elegant hint of pine sap lends complexity and mingles with pleasing sucrosity reminiscent of sugar-coated almonds. Then come spicier notes (pepper, nutmeg), which are rounded out by the delectable scent of freshly baked bread. The palate starts off with remarkable breadth and features delicate flavours of red fruit (cherry, raspberry). The palate boasts lovely acidity along with bold tannins that will mellow in the coming months along with a discrete hint of wood (cedar, cinnamon). This is a lovely, expressive wine, endowed with vivacity and remarkable length.







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