

Bourgogne Côtes d'Auxerre Rouge Les Boisseaux

Variety

Pinot Noir

Terroir

Limestone-clay on kimmeridgian bedrock.

Vine age

50 years

Cultivation

- Planting density: 8000 vines/Ha - Pruning method: Guyot simple -
Natural grass cover

Vinification

The Pinot Noir grapes are machine harvested from a select parcel of vines and then de-stemmed. The grapes then undergo a cold maceration for four days in open concrete marc tanks. During alcoholic fermentation the must is pumped over (remontage) twice each day. This process is repeated until the end of the alcoholic fermentation. Matured in oak barrels (300L) for around 12 months which delivers a wine with better ageing potential.

Tasting note

An intense ruby colour in the glass with earthy hints of woodland undergrowth on the nose. Fleshy and evolved on the palate. Compliments generously sauced game dishes and mature cheese. Serve between 14-15°C. Potential to age for five to ten years.

