

## Bourgogne Côtes d'Auxerre Rouge Les Boisseaux

### Variety

Pinot Noir

### Terroir

Limestone-clay on kimmeridgian bedrock.

### Vine age

50 years

### Cultivation

- Density of plantation: 8000 vines/Ha - Pruning Guyot simple - Natural grass cover

### Vinification

Small parcel selection. The grapes are harvested by machine, then de-stemmed. We carry out a cold soak for 4 days in open concrete marc tanks. The must is pumped over twice a day until the end of alcoholic fermentation. De-vatting: we first bleed off the free run wine, then press the marc at low pressure to avoid any drying notes. The wine is matured in 300L oak barrels for about 12 months, which helps to extend its life.

### Tasting note

An intense ruby colour, with notes of undergrowth. The mouth is fleshy and evolved. It goes well with game in sauce and mature cheeses. Serve between 14-15°C. 5-10 years ageing potential.

