

BOURGOGNE PINOT NOIR 2018

MONT VERRIER



Our Bourgogne 100% Pinot Noir displays a deep red hue. The nose is aromatic and powerful dominated by aromas of stewed fruits (strawberries and plums), vanilla and liquorice. The palate is full and structured with voluptuous tannins, the body is powerful and balanced between acidity and alcohol. The aromas of black fruit (blackcurrant, blueberry) combined with vanilla, coffee and mocha flavours dominate the palate and the finish, which is long and endows this red Burgundy with great ageing potential.



Appellation :	BOURGOGNE ROUGE
Surface area :	1.30 hectares.
Production :	6,000 bottles
Soil :	Limestone clay
Varietal :	Pinot Noir.
Planting density :	3,000 vines/hectare.
Average age of vines :	15 years.
Yield :	40hl/hectare.
Location :	Mont Verrier.
Exposure:	East and South-East.
Pruning :	Guyot single fruiting cane, disbudding.
Cultivation :	Sustainable practices, HEV (High Environmental Value) certification.
Harvesting :	Manual harvesting and a sorting of clusters on the estate
Vats :	91HI temperature-controlled stainless-steel vats.
Maceration :	5 days cold pre-fermentation maceration, 10 days maceration. Vinification of destemmed clusters.
Fermentation :	28 - 30° C – controlled temperature. The wines undergoes malolactic fermentation after the alcoholic fermentation. Several racking and cap punching operations.
Maturing :	11 months in stainless-steel vats (26HI) and 20HI in new lightly-toasted French oak hogshead barrels.
Bottling :	On the estate
Cellar-ageing & serving :	Drink now or cellar-age for at least 10 years. Serve between 18°-20°C
Food & wine pairing:	Serve with stews and grilled meat; beef bourguignon, pork cheeks, black Angus beef, Bouchées à la Reine, black pudding cooked with apples, cow's cheeses (Comté, Salerce, Beaufort), tiramisu, clafoutis.

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