

# Bourgogne Pinot Noir 2009

- REGION Burgundy
- VILLAGE Bourgogne

- APPELLATION Bourgogne
- GRAPE VARIETY Pinot Noir

#### The Vine

- AVERAGE VINE AGE 25 years
- SOIL Clay and limestone.
- AVERAGE YIELD 50 hl/ha
- · HARVEST Hand picked

# Vinification & Ageing

- FERMENTATION Traditional in open vats
- AGEING 10 to 12 months ageing in stainless steel

## Description

The result of a long history, Burgundy and its wines are known worldwide. Pinot Noir is a native grape variety of the area. Bourgogne Pinot Noir is the regional appellation whose wines can come from any part of Burgundy. This wine exhibits the characteristics of the great Burgundy reds.

### Wine tasting

- TASTING NOTE Cherry-red colour revealing intense aromas of cassis and liquorice. On tasting, it is rounded and supple with a cherry-stone finish. Nice balance and lingers on the tongue. Tasted January 2011.
- CELLARING POTENTIAL 2-3 years
- FOOD PAIRING Grilled meat mature cheeses.
- SERVING TEMPERATURE 14-15°

#### Press review

Bourgogne Pinot Noir 2009 - My Wine Pal - October 2011 - "Should not be overlooked" Bourgogne Pinot Noir 2009 - Decanter World Award 2011 - Bronze Medal

