



BOURGOGNE PINOT NOIR "VIEILLES VIGNES" 2022

BOURGOGNE | 100% PINOT NOIR | RÉGIONAL

PRESENTATION OF THE APPELATION

Pinot Noir grape is known under this name since 1375 and was born here. This variety is giving birth to all the great red wines of Burgundy. Fragile and desired, it needs attention during the vegetative period. This Appellation d'Origine Contrôlée was created in 1937 and is spread on 299 different villages of Burgundy.

TASTING: lively and fruity

Food pairings: Meat pie

Potential and cellaring advice: 2 to 5 years. Serving temperature: 16°C

VINEYARD

WINE

- Vinification: 3 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 30% in oak barrels, 80% in stainless steel tanks for 10 month.

CÔTE CHALONNAISE 2022 (RED)

Nevertheless, the 2022 vintage was the fruit of an intense year weather-wise, with frost, heatwaves and drought. Production volumes, saved by a slightly later budburst which protected the buds from frost, could have been impacted by the four summer heatwaves and a widespread shortage of water. But the vines were able to draw on their own resources as well as those of the terroir. This connection between the vines and their environment has also brought a beautiful balance to the wines which, despite the very hot conditions of that year, have a great deal of subtlety, both on the nose and on the palate.

Red of Côte Chalonnaise in 2022 is another landmark vintage, thanks to the perfect ripeness and good quality of the grapes. The wines are richly aromatic, with floral scents inextricably associated with fruity aromas. Balanced and magnificently structured, their long finish is impressive. Already very enjoyable, they can be appreciated for many years to come.