



BOURGOGNE PINOT NOIR VIEILLES VIGNES 2023

BOURGOGNE | 100% PINOT NOIR | RÉGIONAL

PRESENTATION OF THE APPELLATION

Bourgogne rouge comes from the Pinot Noir grape whose name can be traced back as far as 1375 and which gives birth to all the great red wines of Bourgogne. It is delicate, highly valued and needs careful looking after during the growing season. The appellation Bourgogne rouge dates from 1937 and is grown in 299 communes throughout wine-growing Bourgogne.

TASTING: lively and fruity

Food pairings: Cold cuts, charcuteries

Potential and cellaring advice: 3 to 5 years. Serving temperature: 14°C

VINEYARD

WINE

- Vinification: 5 to 7 days of cold pre-fermentation and two weeks of maceration with pumping over twice a day
- Aging: 90% in tanks, 10% in oak barrels during 12 months

2023 VINTAGE (RED)

In 2023, Pinot Noir proved, once again, that it is king of the grape varieties. After a rigorous sorting process, some very fine juices were extracted, with a great variety of aromas. The result is expressive, fruity wines with beautiful aromatic profiles. The red wines are expressive and open up quickly. They have delicious flavours, in some cases reminiscent of fresh red fruits, such as raspberries, or with aromas of dark fruits, such as blackberries, and even spices for some wine profiles. On the palate, they have a lovely density, with a silky tannic structure. During vinification, conditions were just right for good colour extraction. The deep, intense colours of the wine are superb.