



ANDRE MONTESSUY

BOURGOGNE PINOT NOIR 2016



REGION	Burgundy, France
GRAPE VARIETAL	100% Pinot Noir
TERROIR	The vineyards tend to be located along the foot of the wine-growing slopes on limestone soils mixed with some clays and marls. The soils are stony, rocky even, and quick-draining.
VINIFICATION	The grapes were handpicked and carefully sorted in the vineyard plus on a sorting table. About 2/3 rd of the harvest was destemmed in order to avoid unwanted vegetal aromas and the rest was left in whole bunches to add an extra complexity to the wine thanks to an intracellular fermentation. Then, all the grapes were vated for fermentation for 23 days – the first week with pre-fermentary maceration. This process guaranteed the typical lightness of Pinot Noir.
AGING	Aged on its lees for 16 months in oak barrels, using 40% new oak specifically made to get a light toast.
VINTAGE	Another harsh vintage for Burgundy! Winter was mild, but the rain fell in excess particularly in Côte d'Or. Winter really started in March, but luckily didn't settle as the first buds bloomed in the beginning of April. As spring came, so did various climatic disasters: hail storms in the South of Mâconnais region and Chablis, and frost. Due to these events, the flowering came late (mid-June) but didn't last long thanks to hot temperatures. From that moment on, the extremes reversed and almost saved the harvest: a great amount of sunshine and hot temperatures lasting until the end of October. Harvest began on September 20 th and spread over a month, leaving the opportunity to harvest each plot at its best. Finally, there were great quality grapes yielded in plots that were not hit by hail. Wines are expected to be well-balanced, with a good structure and a lot of freshness as well as finesse.
TASTING NOTES	Shiny ruby red. The nose opens with aromas of raspberries and strawberries highlighted by a discreet spicy background.
FOOD PAIRING	This wine will be perfect with red meats, either grilled or roasted, game (avoiding strong flavored sauces), and soft cheeses.
AGING POTENTIAL	4 to 7 years
TEMPERATURE	Serve chilled, between 14-16°C.
TECHNICALS	Alcohol: 12.5%

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