



*André
Montessuy*

BOURGOGNE PINOT NOIR



GRAPE VARIETY: 100 % Pinot Noir

AREA OF PRODUCTION: The Bourgogne Appellation covers 384 villages in the departments of Yonne, Côte-d'Or, and Saône-et-Loire. Starting in the North, from the Chablis and Auxerrois regions, to the South to the Mâconnais region, passing through the Côte d'Or and the Côte Chalonnaise, Bourgogne wines come from a great diversity of terroirs. The Pinot Noir grape yields handsome, tightly-packed bunches of small, purplish-black grapes which contain a sweet and colorless juice. This illustrious grape is the one from which all the great red wines of Bourgogne are made.

VINIFICATION: All the grapes pass over a sorting table and are then crushed and de-stemmed before vating in stainless steel vats. Then cold pre-fermentation maceration for 3 days. Alcoholic fermentation for 12 days with 2 pump-overs and 2 punching downs per day. Then maturing for 10-12 months.

TASTING NOTES:

Color: Bright and limpid cherry red.

Nose: A dominant fruitiness (blackcurrant, cherry), black berries with a small spicy note, then evolving towards cooked prune, peppery notes, and animal, underbrush, moss and mushroom notes.

Palate: Supple and round on the palate with melted tannins. A beautiful length with a lot of finesse.

SERVING TEMPERATURE: 12 to 14°C for young wines, 14 to 16°C for older wines

SERVING SUGGESTIONS: This wine will be perfect with red meats, grilled or roasted, a platter of cold cuts, vegetable salads, meat or poultry tarts, or simmered beef and vegetables (pot-au-feu). Its natural elegance predisposes it to veal, cold tabbouleh or hard cheeses such as Gouda.

AGEING POTENTIAL: This wine is ready to drink and can also be enjoyed over the next 4 or 5 years.