

DOMAINE VINCENT BOUZEREAU

BOURGOGNE PASSETOUTGRAIN RED

This wine comes from a blend of two vineyards : an old vineyard planted with Gamay located in Meursault coming from Vincent's father ; and a vineyard planted with Pinot Noir located in Volnay.



THE DOMAINE

Presentation : Since 1990, Vincent Bouzereau, anchored by family ties to Meursault, has exploited vines located in the Côte de Beaune villages of Puligny-Montrachet, Meursault, Monthelie, Auxey-Duresses, Volnay, Pommard, Beaune, and Aloxe-Corton. These vines are planted to both red and white grapes, Pinot Noir and Chardonnay.

Size of the property : approximately 10 hectares

THE VINE

Grape varietal : Blend of Pinot Noir and Gamay

Vineyard location : in plain, one vineyard in Meursault and the other one in Volnay.

Soil type : Clay-limestone

Average age of the parcels : 70 years for the Gamay – 30 years for the Pinot Noir.

Viticultural methods : The soils are tilled, vines pruned in guyot simple, de-budding adapted to the age of the vineyard and its vigor, sustainable agriculture, manual harvest.

VINIFICATION AND AGEING

Vinification : Grapes are hand sorted at the sorting table, they are stemmed and put in open tank for the alcoholic fermentation with temperature control. No artificial yeasts added, exclusively indigenous yeasts to maintain the typicity of the terroir and of the vintage. Manual punchdowns and pumpings. The wine is then pressed and transferred to oak barrels.

Ageing : Approximately 10-15 months. Racking after the malolactic fermentation. Filtration is light or even nonexistent in order to preserve the aromas. Bottling takes place at the domaine.

The barrels : 100% oak

THE WINE

Blending the two grape varietals gives a very round and fresh friendly wine.

Tasting note : This wine is fine and light, with raspberry notes and a discrete touch of wood.

Ageing potentiel : this wine is not for ageing. You will drink it within two years after bottling.

Serving temperature : 12°C-13°C

Wine pairing : this wine goes well with everyday meals, terrines, delicatessen, grilled meats and light cheeses.