

DOMAINE VINCENT BOUZEREAU

COTEAUX BOURGUIGNONS RED

This cuvée is produced from a parcel of Pinot Noir located in the plain of 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 : Pinot Noir

Vineyard location : in the plain of Volnay.

Soil type : Clay-limestone

Average age of the parcel : 40 years

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 10-12 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

This nice little cuvée is easy to drink.

Tasting note : The nose is fruity and spicy, the mouth is supple and well-balanced.

Ageing potentiel : 1-4 years.

Serving temperature : 12°C-13°C

Wine pairing : Delicatessen, grilled meats and light cheeses.