Bourgogne de
Vigne en Verre

Les Vignerons de Mancey

**Classification :**

Régional

**Région :** La Côte Mâconnaise

**Cépage :** Pinot Noir







**Température de service** :
18°C

**Durée de conservation** :
5 to 8 ans

# Bourgogne "Les Essentielles" (Red)

*La Côte Mâconnaise - Pinot Noir*

## *Origine*

Les Essentielles Bourgogne red comes exclusively from parcels of old vines in several different domaines. The management of the vineyards and their yields demands meticulous, precision work and results in raw material of the highest quality.

## *Vinification*

The grapes are destemmed and placed in a stainless steel vat. A cold pre-fermentation phase is carried out which lasts 4-5 days, depending on the vintage. Fermentation then takes place at a controlled temperature. During this period lasting around ten days, we taste each vat every day, alternating punching down and pumping over operations in order to extract everything the grapes have to offer, in the best manner we can. At the end of the fermentation period, the wine is racked and pressed. The wine is then left in the vat for a period of settling, after a partial blending of the “free run” and “press” wines. The wine then goes into barrels, of which 10% are new, to be aged for about a year. Malo-lactic fermentation occurs naturally during this period. During the ageing process and after carrying out several tastings, we make a selection of the best barrels in order to create the finest possible blend.

## *Notes de dégustation :*

Strong, deep, dark ruby red hue. The wine is deep and elegant on the nose, revealing notes of fruit, cherries and blackberries, accentuated by a spicy- vanilla touch. The wine is robust, structured, and meaty on the palate, with an elegant uplift on the finish.

## *Mets d'accompagnements*

This wine will pair well with grilled red meat, red meat in a sauce, duck breast served with sautéed mushrooms, or jugged hare. It can age for 5-8 years, depending on the vintage.

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