Bourgogne de
Vigne en Verre

Domain Bitouzet-Prieur

Classification :

1er Cru

Région : La Côte de Beaune

Cépage : Pinot noir





Température de service :
16 à 18° C

Durée de conservation :
5 à 10 ans

Volnay 1er Cru "Les Aussy" (Red)

La Côte de Beaune - Pinot noir

Origine

Côte de Beaune, at the foot of the Volnay hillside, below "Les Champans". The terrain is gently sloping, over limestone bedrock covered by moisture-retaining soil, made up of silt lying over ancient alluvial deposits.

Vinification

The grapes are harvested by hand and then sorted on arrival at the winery in order to select those which appear to be perfectly ripe. The harvested grapes are totally destemmed and transferred into vat by gravity in order to preserve the integrity of the fruit. They are kept at a cool temperature for 6-8 days to extract their aromatic qualities, and alcoholic fermentation occurs naturally due to the presence of indigenous yeasts. During this phase, we taste the wine to determine whether we should carry out punch down and/or pumping over operations, in order to extract the grapes' noble tannins. After de-vatting, the wine goes into French oak barrels for 12-16 months, during which time malo-lactic fermentation takes place. A light filtration before the wine goes into bottle may be carried out depending on the vintage.

Notes de dégustation :

Intense red colour. A touch of oak, slightly candied red fruits, violet aromas. Supple and meaty on the palate, with typical finesse and refinement.

Mets d'accompagnements

Pairs well with roast meat such as fillet of venison, wild boar stew or Alsace-style goose, as well as with mild cheeses.

Bourgogne de Vigne en Verre - RN6 En Velnoux - 71700 TOURNUS - FRANCE
Tél : 03 85 51 00 83 - Fax : 03 85 51 71 20
E-mail : contact@bourgogne-vigne-verre.com - Site internet : www.bourgogne-vigne-verre.com