



Grands Vins de Bourgogne

# DOMAINE RENÉ BOUVIER

## Bourgogne Pinot Noir

This *cuvée* comes from plots in Marsannay, Gevrey-Chambertin, Brochon, and Fixin (40-year-old vines). It is thus a Bourgogne from different *terroirs*, but all of noble origin. You will find in this wine the delicacy of the fresh fruits of the Côte de Nuits. It has true body, which allows it to be kept for a few years, but its juicy character will tempt you to taste it with pleasure from its early youth.

### Wine-growing processes

The estate has always used environmentally friendly wine-growing processes. Careful soil management has always been a priority. The vines are carefully chosen by *sélection massale* (visual selection of the most robust vine plants). Disbudding helps to balance the vines; trellising allows air to circulate through the foliage; the vines may be lightly trimmed after flowering. This careful vineyard management naturally ensures low yields, so that a green harvest is rarely necessary. Sorting on the vine takes place two to three weeks before the harvest. Grapes are picked by hand throughout the estate.

### Wine-making processes

Grapes are carefully sorted on two sorting tables, and then transferred by gravity into thermo-regulated tanks. Depending on the vintage, there will be around 50% of whole bunches. Fermentation uses native yeasts. There is little mechanical intervention during vatting, where natural infusion is preferred. Only the first pressed juices are kept during pressing. Wines are aged for 14/16 months in barrels and stainless steel tanks. The amount of sulphur added is kept to a minimum. The wine is bottled in relation to the lunar calendar.



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### Food and wine pairing

*It can be paired with braised veal, a haunch of veal with cardamom gravy, roast poultry, or pork cooked in its juices.*