



SYLVAIN DUSSORT
VITICULTEUR A MEURSAULT-FRANCE

BOURGOGNE ROUGE



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| Varietal | 100% pinot noir |
| Color | Red |
| Production Region | Burgundy, Côte de Beaune |
| Specific location | MEURSAULT Appellation d'Origine Contrôlée |



Meursault owes its reputation to its prestigious white wines. The area does, however, produce a little red wine due to its proximity with the neighboring village of Volnay, known for its reds. These vines, with an average age over 30 years, are located on slopes at the places known as Les Durots and Lameroses.

Another plot used for this cuvée, Les Clous Perrons, grows on silty soil over gravel. Harvesting is by hand, with 100% destalking.

Fermentation is in wooden vats, and the must is warmed to start the fermentation, without addition of yeasts, which continues for around 10 days.

Ageing is in vats and barrels (20%) on the lees for 12 months. The wine is racked off once and brought together in a single vat for two months before bottling in our cellars.

The wine is quite smooth with moderate tannins and aromas of red berries. It should be drunk at between 2 and 5 years.

Suggested accompaniments: meat pies, pot-au-feu.