

Domaine
NICOLAS ROSSIGNOL

2012 BOURGOGNE Pinot Noir
Bourgogne Rouge Domaine
Nicolas Rossignol



- Grape: Pinot Noir
- Origin: Burgundy, France
- Soil and environment: clay-limestone soil enjoying a bed alluvial soil deep enough can 20-30 cm of soil and alluvium in the basement giving land ressuient quickly despite his situation plain.
- The vine assembly of different age of vines ranging from 15 to 45 years with an average 35 years.
- The wine from a harvest of 50 hl / hectare 100% de-stemmed but not crushed, the grapes undergo a pre-fermentation cold maceration (10 C) for about 8 days and then starting a natural fermentation which lasts 5 - 6 days - The wine is then lowered into barrels where he completed 14 months of breeding with only 10% new oak and is bottled without fining or filtration.
- Geography: blend of different plots from the Pommard and Volnay.
- The vine : 20 to 50 year-old vines
- The wine: The fruits are soft and silky in the mouth with a touch of raspberry with fine tannins. The finish is firm but fresh. Excellent pairing with game, red meats, roasted vegetables and risotto.