



BOURGOGNE

APPELLATION D'ORIGINE CONTRÔLÉE

DOM. DES CLOUS

BOURGOGNE PINOT NOIR

THE ESTATE: Based in Bouzeron, this vineyard covers an area of about 32 ha (in the Côte Chalonnaise, also with one foot in the Côte de Beaune and Côte de Nuits). Since 2013, it has been operated by 25 year old Jean-Baptiste Jessiaume, its manager and cellar master, with the aid of Anthony Colas acting as oenologist. Jessiaume, although being quite young in age, has much experience in the industry; he represents the sixth generation of a family of Burgundy winemakers, and spent most of his young life growing up among the vineyards of Santenay.

LOCATION: The incomparable Burgundy vineyard is ideally located an hour outside of Lyon and two hours from Paris. Its northeastern situation makes it the crossroads of sorts in the country. This strategic location dates back to antiquity and the Middle Ages when Burgundy was a major trade route connecting Northern Europe to the Mediterranean basin. As a link between the Rhône Valley and the Paris basin, Burgundy is a historical center of trade and exchange.

VARIETAL BLEND: 100% Pinot Noir

EXPOSITION: Southeast

SOILS: Clay and limestone

VINEYARD AREA: 1.5 ha

AVERAGE AGE OF THE VINES: 30 years

VINIFICATION: 10 day pre-fermentation and cold maceration. Pumping over, "delestage," and temperature-controlled fermentation.

MATURATION: The wine is matured for 10 months in 450-liter oak barrels, then matured in stainless steel tanks for another 4 months.

SERVING SUGGESTION: The refined and fruity nose of this wine is a perfect accompaniment to roast pork or poultry. The well-integrated tannins are a great choice for an aperitif served with tapas.

SERVING TEMPERATURE: 13 to 15°C

