AP WINE IMPORTS

DOMAINE BENOIT CHEVALLIER

Bourgogne En Lutenière

The Estate: Fourth-generation vigneron in Vosne-Romanée; the estate was established in 1971 and covers 4 hectares. Benoit converted the vineyards to organic in 2018 after an IT career and returned full-time to winemaking. Certified organic.

Location: En Lutenière, a plot within Vosne-Romanée but just outside the line for full appellation rights. Burgundy, France.

Varietals: 100% Pinot Noir

Vinification: Indigenous yeast fermentation. 100% de-stalked. Minimal added sulphur. 5-7 days cold soak followed by 15 day fermentation in wooden vats with +/- pump overs, depending on the vintage. One or two punch downs at the end of the alcoholic fermentation.

Aging: 13 months in 2-3 year old casks.

Tasting Notes: Ruby color, with a bouquet of ripe raspberries and zingy redcurrants. Supple and concentrated on the palate with silky tannins. Juicy fruit on the finish.

