

FONDÉE



EN 1860

Prosper Maufoux

GRANDS VINS DE BOURGOGNE

Bourgogne Pinot Noir "Référence"

2020

Appellation
Bourgogne

AOP Classification
Regional Appellation

Varietal
Pinot noir

Region
Regional Appellation

Harvest
Manual

Terroir
Clay-limestone



Winemaker Notes :

A beautiful nose of small black fruits, with a jammy cherry side, and more complex notes of liquorice and kirch. On the palate, it is a powerful wine, with blackcurrant and cherry notes and supple tannins with a nice maturity.

Food & Wine Pairing :

Cured meat, Oriental Spices, Stew, Red meat and game

Ageing Potential :

3-7 years

Vinification :

The grapes are sorted, de-stemmed and then gently conveyed into the vat on a conveyor belt, without pumping. Before fermentation, we carry out a cold maceration at 10°C for 4 to 5 days. Vatting lasts between 18 and 20 days, during which we punch down the cap daily. The wine is then put into vats and put into barrels, and the malolactic fermentation is carried out in full.

Ageing :

10 months in French oak barrels

Barrels :

Light blond toast, 20% new barrels.

Serving Temperature :

14-15°

Alcohol :

13.5%

Perfect pairing :

Will accompany a sautéed chicken marengo

For the Bourgogne Pinot Noir "Référence", typicity is of great importance. This wine is made from 100% Pinot Noir, the grapes coming from a blend of Côte d'Or, Saône et Loire and Yonne terroirs. The result is a typical Pinot Noir, with fruit and finesse, but with a strong character that makes you want to discover more.