

Sauvage Vin Sans Soufre Coteaux Bourguignons Pinot Noir 2019 6x75cl

Grapes

100% Pinot Noir

Region/Appellation
Bourgogne

Alcohol by volume
13.5%

Residual Sugar
0.7 g/l

pH
3.62

Total Acidity
5.23 g/l

Drinking Window
2025 - 2025

Tasting Guide

A B C D E
Light Medium Full

Tasting note printed
15/02/2026

Winemaker Notes

Intense and attractive nose with aromas of peonies, red fruits and a hint of liquorice. On the palate the wine is rich, with silky tannins and nice savoury note.

Vineyard

From limestone soils vineyards undergoing conversion to organic farming.

Winemaking

Manual harvest is followed by traditional Burgundian vinification and ageing for 7 to 8 months on fine lees that impairs a natural antioxidant protection to the wine.

Vintage

2019 was a 'mixed bag' vintage with an overall loss of 25% in Beaujolais against full crop volumes. Beaujolais, Beaujolais-Villages and Moulin à Vent suffered from widespread frost in April. This was followed by bad flowering due to June's record temperature variation from 3 to 42°C. On 18th of August southern Beaujolais was hit by a hail storm, causing up to 50% loss of crop – Beaujolais-Villages/ Coteaux Bourguignonnes appellations were affected the most. August was also wet, but dry and fresh conditions in September allowed the grapes to slowly ripen. Harvest began on 9th September.

Food match

