

TERROIRS ET TALENTS

Grapes
100% Pinot Noir

Region/Appellation
Bourgogne

Alcohol by volume
13%

Residual Sugar
0.4 g/l

pH
3.41

Total Acidity
5.22 g/l

Drinking Window
2025 - 2028

Tasting Guide
A B C D E
Light Medium Full

Tasting note printed
31/07/2025

Bourgogne Pinot Noir Vieilles Vignes 2020 6x75cl

Winemaker Notes

Ripe morello cherry and black stone fruits fill the nose, enhanced by some hints of delicate spice. A rich palate with silky tannins, it is expressive and lingering.

Vineyard

The 3 hectares of Pinot Noir, mainly looking east, are planted in the village of Cogny, where soils are a mix of clay, rock, chalk and siliceous pebbles.

Winemaking

Traditional Burgundian vinification takes place with destemmed grapes and maturation on fine lees.

Vintage

A relatively dry and mild winter combined with a warm start to spring led to an early bud burst. After a few cooler days in mid-May, flowering was quickly over, under ideally dry and warm weather. The summer started well but with a significant water deficit. Fortunately, there was a significant rainfall on the 15th of July followed by a heat wave from the 20th of July with a few storms. Both heat waves that were recorded from July 25th to August 2nd and from August 10th to 21st, followed by 2 days of strong southerly wind which withered or even parched some grapes. Rainfall on 29th and 30th August arrived just at the right time to fill the grapes just before harvest. The resulting grapes were beautiful, the vineyards were very healthy and the vines completed phenolic maturation peacefully. The harvest continued with sunny days and cool nights. Perfect conditions to allow for a good or perhaps even great vintage.

Food match

Goes perfectly with grilled meats, meats terrines and soft cheese.

