TERROIRS ET TALENTS

Grapes

Region/Appellation Bourgogne

Alcohol by volume 13.00%

Tasting Guide







Light Medium

Full

Tasting note printed 27/04/2024

Château de la Terrière 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 mouth 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. We escaped spring frost on the 1st and 2nd of April with temperatures of -2 °C. Our vineyards were not impacted because the soil was dry. 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. July 2020 was the



third driest July since 1964 (after 1993 & 2015). 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 around the areas of Saint-Amour and Juliénas. Yet, there were big disparities in rainfall from one village to another. 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, especially the ones with western exposure. 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

Grilled and Roasted Red Meats

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