

BOURGOGNE PINOT NOIR 2021



UPC# 0 89832 92076 2
12pk | 750ml



A GREAT FAMILY TRADITION

Our traditional family-owned Wine House is located in the beautiful village of Santenay in the south of the Cote de Beaune since 1860. The skills and know-how at Prosper Maufoux have been at the service of a wide range of Burgundian appellations. Since then, we have sourced grapes and aged wines amongst the best climates of Burgundy with the aim to honor the Burgundian terroir expression.

VITICULTURAL The skills and know-how at Prosper Maufoux have been at the service of a wide range of Burgundian appellations since 1860. Whether they are regional appellations or Grand Crus, the firm remains equally exacting in terms of vine tending techniques, grape quality, vinification and maturing; always aiming at getting the very best from each terroir. Grape used in this Cuvée are from Côte d'Or near the city of Beaune.

The soils are predominantly chalky clay to highlight all the elegance of Pinot Noir.

VINIFICATION The grapes are sorted and de-stemmed before being taken to the vats using a conveyor belt in order to keep the grapes whole and avoid damaging them. Cold pre-fermentation maceration is carried out at 10°C for 4 to 5 days. During this stage, the fruit aromas and other components such as anthocyanins are released. This is followed by fermentation during which the cap is punched down on a daily basis in order to extract the tannins. The wine is vatted for 18 to 20 days before being aged in lightly toasted barrels with 10% new oak.

APPELLATION: AOC Bourgogne

VARIETALS: 100% Pinot Noir

12.5% Alcohol

AGING POTENTIAL: 3-4 years

COLOR: Ruby in color with purple tints.

AROMA: Surprisingly opulent with explosive aromas of fresh fruits like raspberry, black currant and red berry.

FLAVOR: Perfect balance between freshness and fruitiness.

FOOD PAIRING: Enjoy with salmon, duck, filet mignon & firm cheeses.
Serve between 13 and 15°C.

