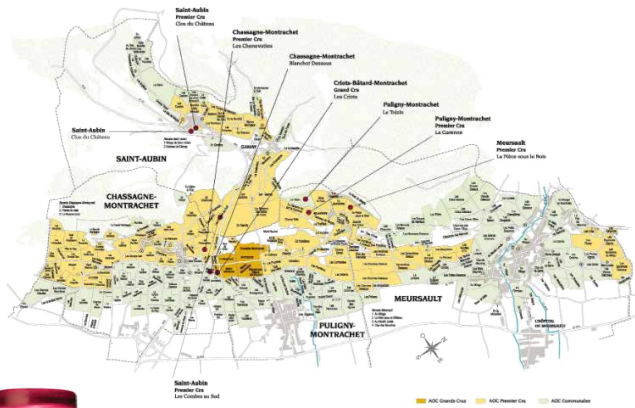




Depuis 1860

*Prosper Maufoux*

## BOURGOGNE PINOT NOIR 2024



### 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 terroirs expression.



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

**VINIFICATION** The grapes are sorted, de-stemmed and then gently conveyed into the vat on a conveyor belt, without pumping. Before fermentation, we proceed to 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 the malolactic fermentation is carried out in full.

**WINEMAKER NOTES** A typical Pinot Noir, this wine is fruity and fresh. On the nose, its blackcurrant and cherry aromas enchant us. On the palate, its supple tannins confirm its maturity. Its ageing in vats underlines its fruitiness and freshness.

**APPELLATION:** AOC Bourgogne

**VARIETAL:** 100% Pinot Noir

**AGEING:** 10 months in stainless steel tanks

**AGEING POTENTIAL:** 3 to 7 years

**ALCOHOL:** 12.5%

**SERVING TEMPERATURE:** 57-59°F

**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.

UPC: 0 89832 92076 2

12pk | 750ml

