



Domaine Benoit Badoz

2023 DÉDICACE À PIERRE PINOT NOIR CÔTES DU JURA

VARIETY

100% pinot noir.

APPEARANCE

A classic pinot noir reminiscent of Burgundy. Deep purple-red in colour it is at once rich yet elegant.

AROMA

Fine aromas of red and black fruits are enhanced by spicy notes.

PALATE

Rich, full and harmonious on the palate, with silky tannins and a generous fruitiness. The finish is very long.

VINIFICATION

This cuvée is in homage to Grandfather Pierre Badoz, founder of Domaine des Roussots. The hand-harvested pinot noir undergoes a rigorous sorting and is 100% de-stemmed. The fruit undergoes 4 days of pre-fermentation cold maceration at 8 Celsius, before the spontaneous fermentation in wide stainless steel vats (for around 3 weeks), with occasional pumping over. The pinot noir completes the malo-lactic fermentation in barrique and is bottled in October. The Domaine utilises three coopers: Tronçais, Allier and Nivernais, 40% new.

WINEMAKER'S COMMENT

Benoit cultivates according to the specifications of organic farming, with the aim of maintaining a natural ecological balance and biodiversity. Grasses are planted in every other row and no chemical products are used, instead ploughing of the soils. The variety of native yeasts on the grapes permits wild fermentation and the use of minimal levels of SO₂.

FOOD MATCHING

A versatile food wine. Excellent with red and game meats such as wild boar mignon with figs, rack of lamb with red cabbage and cranberries, or duck breast with morello cherries. Superb also with fish – try it with red mullet salad seasoned with white and bell pepper.

 domaine-badoz.fr

 [instagram.com/benoitbadoz](https://www.instagram.com/benoitbadoz)