



DOMAINE ROUX
SAINT-AUBIN, BOURGOGNE, FRANCE

BOURGOGNE PINOT NOIR LA MOUTONNIÈRE

GRAPE: 100% Pinot Noir

ORIGIN & SOILS: Bourgogne rouge comes from the Pinot Noir grape whose name can be traced back as far as 1375 and which gives birth to all the great red wines of Burgundy. It is delicate, highly valued and needs careful looking after during the growing season. The appellation BOURGOGNE ROUGE dates from 1937 and is grown in 299 communes throughout wine-growing Burgundy.

The Bourgogne Pinot Noir grows and flourishes near more prestigious crus. These close neighbours are separated by only hundreds or sometimes even as little as tens of metres. The vineyards tend to be located along the foot of the wine-growing slopes on limestone soils mixed with some clays and marls. The soils are stony, rocky even, and quick-draining.

VITICULTURE: Selection of our best cuvees including vines come from Saint-Aubin, Ebaty, Savigny-Les-Beaune and Chambolle-Musigny territories. Plantation density: 10 000 vine stocks per hectare. Pruning: Guyot. Yield: 45-50 hectolitres per hectare.

WINE MAKING PROCESS & MATURING: Handpicked harvest. Fermentation in stainless steel tanks. Maturation during 14-16 months in cellar for ageing, including 30% in French oak for 10 months.

TASTING NOTES: To the eye, the wine is colored - crimson at first then, with age, shading towards dark ruby. To the nose it offers at first a basket of small red and black fruits (strawberry, cherry, blackcurrant, bilberry) later evolving into cooked prune, peppery notes, and notes of animal, underbrush, moss and mushroom. It is lively and structured in the mouth with a well-rounded and supple backbone. Tannins and fruit go hand in hand and the chewiness matches the power of the secondary aromas. This wine has volume and flesh.

SERVING TEMPERATURE: 13 to 15°C

FOOD ACCOMPANIMENT: The Bourgogne Pinot Noir has an elegant and refined character as well as a light and fluid structure in the mouth. It therefore goes with rather delicate dishes that are to some degree aromatic - vegetable salads, meat or poultry tarts, or simmered beef and vegetables (pot-au-feu). Its natural elegance predisposes him towards veal, cold tabbouleh, or hard cheeses like Gouda.

GOOD FOR: 3-5 years according to the vintage year.

