

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2013 MARCHAND & BURCH BOURGOGNE PINOT NOIR

Appellation d'origine Controlée: Bourgogne

Producing Commune: The vineyards used are located at the base of the wine-growing slopes of (in decreasing order) Marsannay, Nuits-Saint-Georges (Prémieux side), Maranges.

Soils: Mostly clay and marl mixed with stony limestone soils.

Ageing: Aged in French oak barrels for 10 months and then transferred to tank. No new oak was used. 16 months of ageing in total. All of the ageing operations were carried out with reference to the lunar calendar. One racking during the ageing. No fining but with a light filtration.

Tasting Notes: The 2013 Bourgogne Rouge is transparent ruby in the glass. The nose presents a strawberry and red cherry aromas with floral accents and hints of baking spice; nutmeg, cinnamon and clove. A lively acid profile drives juicy red fruit flavours across the palate, there is some pleasing sourness and a hint of some earthy, mushroom complexity which balances the sweeter fruit profile as the wine breathes. A delicate and balanced expression of Bourgogne Pinot Noir that can be enjoyed in its vibrant youth as a worthy compliment to good food.

Alcohol: 12.0 v/v

