

Bourgogne

LA VIGNE D'ÉMILE



TECHNICAL DATA

GRAPE VARIETY
Pinot Noir

SOIL
Portlandian —
limestone

ASPECT
Northwest

VITICULTURE
HVE level 3

AGING
Tank, Nov. to June

SERVING TEMPERATURE
13–16°C

CELLARING POTENTIAL
3–8 years

I. Vines

The vineyard is located in the village of Saint-Bris-le-Vineux, on the Portlandian — limestone — with a northwest exposure. Pinot Noir vines aged 40 years, for a yield of 50hL/ha.

We practice a reasoned approach to viticulture having obtained the HVE level 3 label, which translates into ploughing which activates the organic and microbial life of the soil, partial grassing on certain plots and the use of natural fertilizers and treatments against diseases.

II. Vinification

Our grapes are destemmed and vatted for a 48-hour cold pre-fermentation maceration, then the fermentation begins naturally, with a light daily pumping-over to wet the cap; any form of excessive extraction is avoided in order to obtain fine, digestible wines.

The devatting is done in such a way as to avoid the use of a pump. The vinification is carried out in accordance with Burgundian tradition: total alcoholic and malolactic fermentation, combined with a few modern techniques. Aging takes place from November to June, followed by a light filtration before bottling by us at the estate.

III. Tasting

Intense ruby color with purple highlights. The nose shows fruity, smoky aromas, which continue on the palate with flavors of cooked red fruit.