



Domaine Papillon-Lavoignat

« Bourgogne Rouge »



AOC Bourgogne Rouge

Area : 0.5 ha
Soil type : Clay-Limestone
Rootstock : 3309 C - SO4 - 101.14

Mode of Cultivation : Conversion Bio, organic fertilisation, grassing, Mechanical soil work, single and double guyot pruning.

Plantation Density : 7500 – 8000 Ft/ha
Average Vine Age : 40-50 years
Grape varieties : Pinot Noir 100%

Vinification and ageing : Manual harvest then the grapes are scraped and put in stainless steel tank thermo regulated. Where will take place the pre-fermentation maceration cold (3 days), then the wine goes into alcoholic fermentation where we let the temperature rise between 18 and 22°C for 2 weeks. Aged in oak barrels (aged from 1 to 4 wines) for 12 months without racking.

Service Tips : Serving temperature between 14 and 18°C. Serve on a piece of beef, filet mignon, cheese platter, duck...

Tasting Notes : Light cherry color, very pretty ambitious nose between the fruity material of the pinot and its supple tannins, one also feels its light woody side that structures this wine. Sharp and tender attack in the mouth of a nice fruity presence that should evolve perfectly with time.