

Bourgogne Rouge



From South oriented vineyards across the Côte de Beaune, often close (10-100 meters) from Village and 1er Cru classified plots. Located on piedmont slopes, in limestone areas, with clay and marl nuances, stony if not rocky, well-drained and where water rarely stagnates. Pascal's winemaking philosophy is very non-interventional. The wine is fermented with native yeasts and undergoes malolactic naturally (depending on vintage). The wines rest in barrel with no lees stirring/bâtonnage. Aged 10 months in French oak.

Grape varieties : Pinot Noir

Exposure : South

Tasting notes :

To the eye, a richly-coloured crimson wine that turns a deeper ruby colour with age, all the way to dark purple. To the nose, the bouquet opens on a palette of small red and black fruits (strawberry, cherry, blackcurrant, blueberry) followed by cooked prune with peppery, animal, woody, moss and mushroom touches. Bourgogne Rouge is very lively in the mouth, structured, with a supple, rounded backbone. Its tannins and fruitiness work hand-in-hand, with the chewy tannins balancing the thrust of the secondary aromas. Volume, fullness, in one word: vinous.

