

Bourgogne "Les Deux Terres"

AOC Bourgogne ordinaire, Bourgogne, France



The Cuvée Bourgogne "Les Deux Terres" comes from a blend of both Beaujolais and Bourgogne Côte d'Or. This is why I decided to give it the name of "Les Deux Terres" (the two lands).

PRESENTATION

Every year I pick the best grapes coming from several domaine, I work and I decide to make the blend with Beaujolais, Bourgogne Pinot Noir and Hautes Côte de Nuits.

From vintage to vintage we change the blend taking in consideration the quality of the grapes with a unique goal : producing the best blend of this wine with the best proportion of Gamay and Pinot Noir.

THE VINTAGE

24387 bottles have been produced in 2016.

LOCATION

The Cuvée Bourgogne les Deux Terres comes from this marriage between the crus du Beaujolais and the Bourgogne from Côte d'Or.

TERROIR

40% Chénas, 15% Fleurie, 30% Moulin à Vent,
15% Bourgogne Pinot Noir et Hautes Côte de Nuits.

We can change for each vintage the blend of this cuvée depend the quality of the grapes with a unique objective.

WINEMAKING

3 weeks of fermentation with a very soft extraction.

Aged in oak barrels (no new barrels) for a period of 12 months.

VARIETALS

Gamay 85%, Pinot Noir 15%

TASTING

A very ripe bouquet, with crème de cassis and blueberry. The Gamay is very bright in this wine. The entry of mouth is soft and candied it is an easy wine to taste today on black fruit notes.

