


DOMAINE ROUX

\$41.92

* Suggested retail price

Bourgogne Pinot Noir La Moutonnaière 2019

 Sustainable

	Service fees	\$6.17
	Product code	14693565
	Licensee price	\$35.75
	Format	6x750ml
	Listing type	Private import
	Status	Unavailable
	Type of product	Still wine
	Country	France
	Regulated designation	Appellation origine contrôlée (AOC)
	Region	Burgundy
	Varietal(s)	Pinot Noir 100 %
	Colour	Red
	Closure type	Cork
	À boire	3-5 years according to the vintage year.

ABOUT THIS WINERY

Established in the village of saint-aubin in the côte d'or, our family has been cultivating vines since 1885. The vineyard area stretches over more than 70 hectares, throughout 14 villages in the côte de beaune, côte de nuits and côte chalonnaise. Respecting the soil and nature, we highlight the purity of our fruits to reveal the unique character of our single vineyards.

TASTING NOTES

To the eye, the wine is colored - crimson at first then, with age, shading towards dark ruby. To the nose it offers at first a basket of small red and black fruits (strawberry, cherry, blackcurrant, bilberry) later evolving into cooked prune, peppery notes, and notes of animal, underbrush, moss and mushroom. It is lively and structured in the mouth with a wellrounded and supple backbone. Tannins and fruit go hand in hand and the chewiness matches the power of the secondary aromas. This wine has...

PRODUCT NOTES

Bourgogne rouge comes from the Pinot Noir grape whose name can be traced back as far as 1375 and which gives birth to all the great red wines of Burgundy. It is delicate, highly valued and needs careful looking after during the growing season. The appellation BOURGOGNE ROUGE dates from 1937 and is grown in 299 communes throughout wine-growing Burgundy. The Bourgogne Pinot Noir grows and flourishes near more prestigious crus. These close neighbours are separated by only hundreds or sometimes even...

PRODUCTION NOTES

Vines are located near Saint-Aubin and Puligny-Montrachet villages. Plantation density: 10 000 vine stocks per hectare. Pruning: Guyot. Yield: 50 hectolitres per hectare. Handpicked harvest. Fermentation in

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SELECTIONS
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stainless steel tanks. Maturation during 7-8 months in cellar for ageing.



DOMAINE ROUX
SAINT-AUBIN, BOURGOGNE, FRANCE

