

# TECHNICAL SHEET

**Name:** Burgundy Hills Pinot Noir.

**Appellation:** AOC Bourgogne Pinot Noir from France.

**Varietal:** 100% Pinot Noir

**Origin of the wines:** Côte de Nuits (50%), Hautes-Côtes de Nuits and Beaune (50 %).

**VINIFICATION:** The grapes are completely de-stemmed and left to macerate for approximately 20 days, 5 of which involve cold pre-fermentation maceration. Fermentation is conducted with the use of indigenous yeasts at temperatures maintained below 30°C. Punching of the cap if needed, as dictated by daily tastings.

## TECHNICAL ANALYSIS

% ALCOHOL = 12.8

Residual sugars = 1.2 g/l (dry wine)

pH = 3.60

Total acidity = 5 g/l (as tartaric acid)

Volatil acidity = 0,65 g/l (as acetic acid)

Malolactic fermentation = 100%

## AGEING:

50% in thermo-regulated stainless steel vats to preserve the fruit.

50% in 228-litre French and American oak barrels with 20% new oak. Aged for 10 months.

## TASTING NOTES:

Colour: deep ruby with violet highlights

Nose: red fruits (strawberry, raspberry, cherry) opening up to subtle notes of toast and vanilla with a slight spicy touch of violet.

Palate: the freshness of Pinot Noir is expressed with finesse. Just enough substance and a great deal of roundness and flavour characterize this full-bodied, generous wine with smooth tannins.

The finish is long and full, marked by a subtle touch of oak

**AGEING POTENTIAL AND SERVING SUGGESTIONS:** BURGUNDY HILLS PINOT NOIR 2006 vintage is a wine that may be enjoyed now or laid down for a few years. Serve at between 14° and 16° C.

First vintage: 2006, bottled in July 2007

Sizes available: 750ml bottle and Jeroboam (3 litres)