



AOP Bourgogne Pinot Noir 2022 Vincent Wengier

Vin de Bourgogne, rouge, France

Grape variety: Pinot Noir

Area: 1,80 ha

Yield: 40 hl/ha

Alcohol content: 13 % Vol.

Residual sugar: 0,0g/L

*Contains sulfites. Does not contain egg or egg products.
Does not contain milk or milk-based products.*



- **THE VINTAGE:**

2022 was characterized by very good harvest quality. It is a perfectly balanced vintage.

- **SITUATION:**

The vines are located to the south of the appellation on slopes of 15 to 20%.

- **TERROIR :**

Plots located on clay-limestone soil. The subsoil dates from the Kimmeridgian period, typical of the Chablis vineyards.



- **IN THE VINEYARD:**

Weeding is exclusively mechanical. The summer was dry, disease pressure was low. The quality of the harvest was exceptional.

- **HARVEST START DATE:**

The harvest began in mid-September, and lasted a good ten days.

- **VINIFICATION:**

Maceration for around twelve days with just daily pumping over. After pressing the wine is intoned. Malolactic fermentation was carried out in barrels.

- **MATURATION:**

The aging is done in 228-liter Burgundy barrels for one year.

- **SERVICE:**

Serving temperature is 14° to 16°C.

- **AGING POTENTIAL:**

3 to 10 years.

- **TASTING:**

The nose is composed of red fruits and morello cherries. The palate is generous, balanced by a delicious fruity freshness. The tannins are supple and melted. A classic red burgundy!

- **FOOD & WINE PAIRINGS:**

Red meat, eggs in meurette.