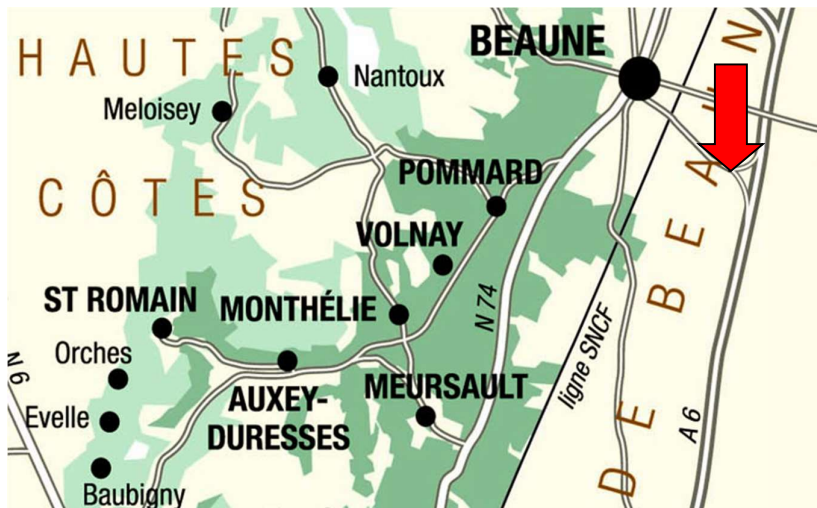


CAROLINE PARENT



BOURGOGNE PINOT NOIR
2018

Caroline Parent Bourgogne Pinot Noir



100% Pinot Noir
Our vineyard is located on the commune of Pommard. Prior to 1936, these parcels were classified as Pommard AOP.
Traditional alluvial rich soils.
Organic vineyard management
No man-made chemicals customarily used.
Selective pruning, along with optimized leaf pulling, green harvest when needed, and weed tilling.
The grapes, once cut, are brought back to the winery within 20' in temperature-controlled trucks.
100% manual harvesting.

Winemaking

For the winemaking process, we use stainless steel tanks and oak barrels.

Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some *remontage* (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels come primarily from forests of Chatillonnais and Fontainebleau. Two thirds of this wine is aged for an average of 12 months (50% new oak).

Environmental credo

Organic viticulture adapted to the local terroir conditions. Bee protection protocols. No Carcinogenic, Mutagenic, Reprotoxic products (CMR) used in the winemaking process.
Indigenous yeasts. Premium natural corks coated with beeswax instead of silicon.

Tasting notes

Rich crimson color at first then, with age, shading towards dark ruby. At first a bouquet 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. Lively and structured in the mouth with a well-rounded and supple backbone. Tannins and fruit go hand in hand and the chewiness matches the power of the secondary aromas.