

Le Vieux Quartier Bourgogne Pinot Noir, Jean du Barre



Producer: Boutinot France Burgundy
Winemaker: Boutinot France winemaking team
Country of Origin: France
Region of Origin: Burgundy
Grapes: Pinot Noir 100%
ABV: 12.5%
Case Size: 6x75cl
Vintage: 2014
Suitable For: Vegetarians and Vegans
Closure Type: Cork



The One-Liner

A restrained and versatile Burgundy.

Tasting Note

The nose and palate express the classic characters of red Burgundy; aromas of summer strawberries and black pepper lead to a delicate and savoury palate entwined with fine tannins.

Producer Details

Boutinot France's offices are in the middle of vineyards of St Véran AC on the southern perimeter of the Mâconnais. Unsurprisingly after twenty years in the region, Samantha knows the Beaujolais and Mâconnais intimately and sources all our wines from the region directly from growers, selecting by blind tasting either single domaine or single vineyard wines. For Pouilly Fuissé Samantha is given free rein to select and blend unoaked component wines at Guy Saumaize's Domaine des Maillettes. For our Mâconnais Samantha tastes all the cuves in the cellars of local producer, Cave de Charnay-les-Mâcon, and is given equal free rein to select and blend Mâcon-Charnay for Réserve Personelle as well as for both Domaine Les Perserons and St Véran Clos de Chevigne. All the wines Samantha blends remain unique to Boutinot - they are not sold under other labels for other merchants.

In The Vineyard

100% Pinot noir from selected growers situated in the Côte de Beaune and Côte Chalonnaise. The vines aged from 25 to 80 years old, are cultivated with minimalist intervention and respect for nature (integrated farming).

In The Winery

Hand harvested grapes are de-stemmed and transferred to stainless steel pre-fermentary tanks and cooled to 8°C prior to the alcoholic fermentation which is controlled at 25-30°C, lasting for 6 days with pigeage each day. The wine is pressed on a pneumatic press and left to rest for 2 days before being racked off coarse lees and stored in stainless steel in order to optimise the pure fruit character of the wine.

Food Recommendations

This quite fine and restrained Burgundy goes with a plethora of food, from grilled chops to a plate of charcuterie or why not try with a dish of pasta and oven baked vegetables.