

Dom Bouzereau Bourgogne Rouge

THE FACTS

COUNTRY: France

REGION: Burgundy

APPELLATION: Cote de Beaune

CEPAGE: 100% Pinot Noir

WINEMAKING: Grapes are hand sorted at the sorting table, they are stemmed and put in open tank for the alcoholic fermentation with temperature control. No artificial yeasts added, exclusively indigenous yeasts to maintain the typicity of the terroir and of the vintage. Manual punchdowns and pumpings. The wine is then pressed and transferred to oak barrels for approximately 10-15 months. Racking after the malolactic fermentation. Filtration is light or even nonexistent in order to preserve the aromas. Bottling takes place at the domaine.

AGING: 10-15 months in oak

THE STORY

The Bouzereau family has settled down in Meursault and has been cultivating vine for seven generations.

As time went by and thanks to his profound involvement, Michel managed to expand the family vineyards inherited from his father.

His son Jean-Baptiste joined him twenty years later. He learnt the craft with his father for about ten years, and then they purchased together some new prestigious vineyards.

THE SELLING POINTS

SUSTAINABILITY: Sustainable In Practice, Natural Fermentation

