GRAND VIN DE BOURGOGNE

BOURGOGNE CÔTE D'OR PINOT NOIR

« A Pinot Noir full of pleasure, to share without hesitation. »



CLIMAT(S) & SURFACE

Champ l'Huillier [0,6871 Ha] & Montpoulains [0,2045 Ha]

CHARACTERISTICS OF THE VINEYARD

This Bourgogne Pinot Noir is made of two very different but complementary plots of land. On the one hand, the «Champ l'Huillier», in Corpeau, in the plains just below Puligny-Montrachet, with a fair amount of topsoil and a lot of clay, where the Pinot noir expresses completely its fruity character. On the other hand, the «Montpoulains», a plot of the plains of Volnay, with 45-year old vines, giving the wine excellent character and structure.

PRODUCTION

About 6000 bottles are produced each year.

VINIFICATION & AGEING

By checking the grape ripeness from the end of August onwards, we can set the optimal harvest date. The grapes are hand picked into small 12 kilo boxes ao that the grapes arrive intact to our winery. After de-stemming, the berries are put in a stainless steel tank for a cold maceration before fermentation for 7 to 10 days. The alcoholic fermentation then starts naturally and, during this phase, a daily tasting allows us to oversee the punching down of the grapes and pumping juice over the top. 2 to 3 weeks later, the clear juice is put in French oak barrels. For this cuvée, we use approximately 10% new oak barrels Following the Burgundian tradition, the malolactic fermentation is let to occur naturally in their barrels. After 12 to 15 months, this wine is ready for bottling which is done without filtration and according to the favorable period of the lunar calendar.

TASTING NOTES

This wine associates true fruit freshness with delicate tannins. The nose offers aromas of fresh red berries The mouth is structured, expressive and asks to be drunk!

FOOD & WINE PAIRING

This Pinot noir is perfect with a rich sausage or Beef cooked in a red wine sauce.

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PINOT NOIR

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The new appellation « BOURGOGNE CÔTE D'OR »

In 2017 a new appellation is born in Burgundy : it is a regional appellation « BOURGOGNE » with an additional indication « CÔTE D'OR ».

To claim this appellation, three conditions must be met :

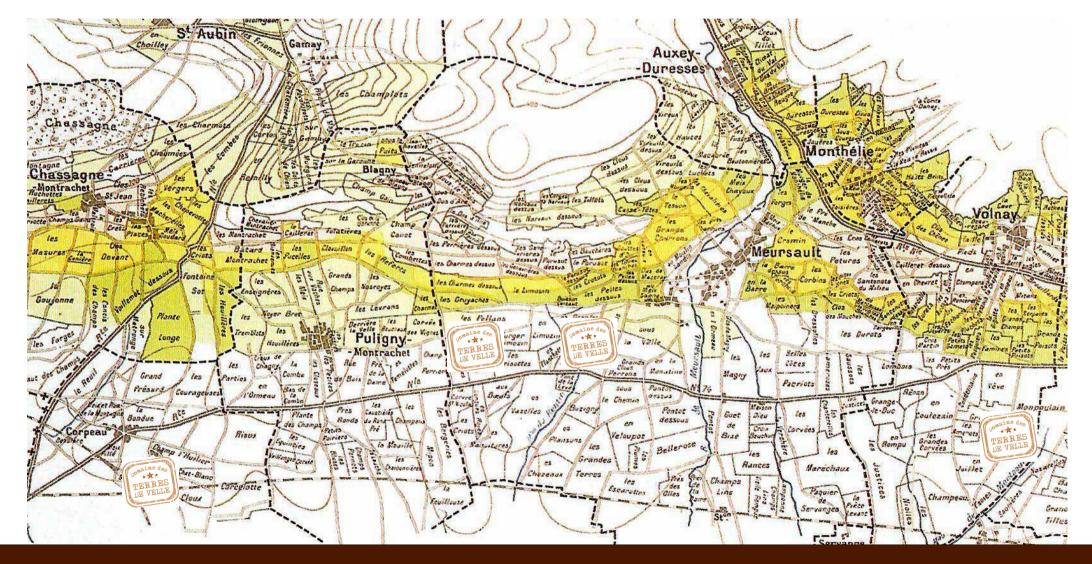
- 100% of the grapes come from a limited area we could call the Heart of Côte de Beaune and Côte de Nuits.
- The maximum authorized yield is 2 HI/Ha less than the one for a Bourgogne without additional indication.
- The **minimum alcohol potential degree is higher** than the one for a Bourgogne without additional indication (+0,3 for Pinots Noirs et +0,5 for Chardonnays).

In view of the above, only 18% of the regional appellations produced in Burgundy could claim this new appellation.



Domaine des TERRES de VELLE 2, Chemin Sous la Velle – 21190 AUXEY-DURESSES Tel : +33(0)380 228 031- Mail : info@terresdevelle.fr At Domaine des TERRES de VELLE, all of our vineyards classified as « Bourgogne » are located in the limited area, our old vines rarely reach the maximum yield and generally produce grapes with a nice ripeness.

That's why all the Bourgognes produced on our Estate, from 2017 on, will have the very qualitative appellation « BOURGOGNE CÔTE D'OR ».



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