

# TERROIRS ET TALENTS

## Grapes

100% Pinot Noir

## Region/Appellation

Bourgogne

## Alcohol by volume

13.50%

## Residual Sugar

0.7 g/l

## pH

3.62

## Total Acidity

5.23 g/l

## Drinking Window

2024 - 2025

## Tasting Guide

A B C D E  
Light Medium Full

## Tasting note printed

22/12/2024

# Sauvage Vins Sans Soufre Coteaux Bourguignons Pinot Noir 2019 6x75cl

## Winemaker Notes

Intense and attractive nose with aromas of peonies, red fruits and a hint of liquorice. On the palate the wine is rich, with silky tannins and nice savoury note.

## Vineyard

From limestone soils vineyards undergoing conversion to organic farming.

## Winemaking

Manual harvest is followed by traditional Burgundian vinification and ageing for 7 to 8 months on fine lees that imparts a natural antioxidant protection to the wine.

## Vintage

2019 was a 'mixed bag' vintage with an overall loss of 25% in Beaujolais against full crop volumes. Beaujolais, Beaujolais-Villages and Moulin à Vent suffered from widespread frost in April. This was followed by bad flowering due to June's record temperature variation from 3 to 42°C. On 18th of August southern Beaujolais was hit by a hail storm, causing up to 50% loss of crop – Beaujolais-Villages/ Coteaux Bourguignonnes appellations were affected the most. August was also wet, but dry and fresh conditions in September allowed the grapes to slowly ripen. Harvest began on 9th September.

## Food match

Grilled and Roasted Red Meats

Perfect with sauteed veal, grilled red meats, roast duck, mushroom risotto or chocolate desserts.

