

TERROIRS ET TALENTS

Grapes

Region/Appellation
Bourgogne

Alcohol by volume
12.50%

Tasting Guide



Tasting note printed
03/07/2024

Sauvage Vin Sans Soufre Coteaux Bourguignons Pinot Noir 2020

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

A relatively dry and mild winter combined with a warm start to spring led to an early bud burst. We escaped spring frost on the 1st and 2nd of April with temperatures of -2 °C. Our vineyards were not impacted because the soil was dry. After a few cooler days in mid-May, flowering was quickly over, under ideally dry and warm weather. The summer started well but with a significant water deficit. July 2020 was the third driest July since 1964 (after 1993 & 2015). Fortunately, there was a significant rainfall on the 15th of July followed by a heat wave from the 20th of July with a few storms around the areas of Saint-Amour and Julliénas. Yet, there were big disparities in rainfall from one village to another. Both heat waves that were recorded from July 25th to August 2nd and from August 10th to 21st, followed by 2 days of strong southerly wind which withered or even parched some grapes, especially the ones with western exposure. Rainfall on 29th and 30th August arrived just at the right time to fill the grapes just before harvest. The resulting grapes were beautiful, the vineyards were very healthy and the vines completed phenolic maturation peacefully. The harvest continued with sunny days and cool nights. Perfect conditions to allow for a good or perhaps even great vintage.

Food match

Grilled and Roasted Red Meats

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

