

Louis Chevallier

TECHNICAL INFORMATION SHEET



Wine Name Bourgogne Rouge Pinot Noir

Vintage 2009

Appellation Burgundy

Blend 100% Pinot Noir

Origin of grapes Pinot Noir

Treatments in vineyard Anti mildew and rot

Farming techniques *Pruning Guyot*

Date of Harvest September 10th

Method of Harvest Hand

Method of Pressing Pneumatic

Pre-fermentation techniques Stainless Steel Vat

Length of maceration 8 days

Fermentation Vessel 25 days

Malolactic Fermentation Yes

Period of contact with fine lees 6 months

Yeasts Dry active

Filtration and fining methods Tangential filtration - Gelatine fining

pH Level 3.61

Alcohol 12.50%

Residual Sugar 1.4 g/L

Time of ageing 6 Months

Size of Barrels 53 Hl Oak Casks - 228 Oak Barrels

Percentage of new barrels 30% New Oak Barrels - 70% Oak Casks

Barrel details French Oak

Length of time in bottle before release 2 months

Number of bottles produced 36,000

Tasting Notes

- Bright ruby red with violet tints
- Typical pinot nose with aromas of sweet plum and cinnamon
- Spiced mouth with aromas of cherry clafoutis. The finish is of tannins rounded by an elegant woodiness
- This wine can be stored for the next three years
- Serve at 14-15°C