

# TERRES DE VELLE BOURGOGNE PINOT NOIR

100% Pinot Noir. Aromas of fresh red berries, roses and hibiscus. Fresh flavors of strawberry preserves, raspberries and cherries with hints of allspice. The mouth is silky, structured and expressive with delicate tannins, palpable minerality and length. Perfect paired with a rich sausage or beef cooked in red wine sauce. Organic.

Made of two very different but complementary plots of land. Champ l'Huillier (1.7 acres,) in Corpeau, is 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. Montpoulains (.5 acres,) is a plot on the plains of Volnay, with 40-year old vines, giving the wine excellent character and structure. The grapes are hand picked at optimal ripeness into small boxes so that they arrive intact to the 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 daily tasting allows them 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 10% of which are new. Following the Burgundian tradition, the malolactic fermentation is let to occur naturally in their barrels. Between 15 and 18 months later, this wine is bottled without filtration and according to the the lunar calendar.

Sophie and Fabrice Laronze were able to create a small domaine in Burgundy, which is an extremely rare and difficult accomplishment in a land where inheritance and history dominates. With the help of an investor, they took over an existing domaine in Auxey-Duresses. They sold off some of the less interesting parcels and set about acquiring others that were more suitable, buying old vines in Auxey, Meursault, Puligny, Monthelie and Volnay. The domaine is comprised of about 12 acres. They essentially built a new winery and cellar as well, all the while renewing the vineyards, which were in need of a little more care. They released their first vintage in 2009. Sophie and Fabrice farm their vines using organic and biodynamic practices and principles. While Sophie takes care of the business side, she is never far from the vineyards. Fabrice wears the hats of vineyard laborer/manager and winemaker. Having graduated from Beaune and Montpellier he gained a lot of experience in France and abroad (California even). They worked together for a larger winery in Burgundy for several years, and when the opportunity arose they jumped at the chance to make their own wine. We are grateful they did.



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## *Tasting Note:*

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## *Shelf Talker:*

### TERRES DE VELLE BOURGOGNE ROUGE



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