



# Vallet Frères Bourgogne Pinot Noir, AOP Bourgogne 2023

FBU995 VALLET FRÈRES BURGUNDY, FRANCE

13% | 6 x 75cl | Synthetic Cork

Pinot Noir 100%

Vegetarian, Vegan

*Classic Burgundy Pinot Noir, balanced and elegant.*

**Boutinot**  
WINES

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## PRODUCTION

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Grapes are hand-harvested and are sourced from several parcels in Couchey, Meursault and Gevrey-Chambertin. Up to 50% of the bunches are destemmed and these grapes along with the remaining whole bunches are put into open top wooden tanks and gently crushed followed by daily pumping over. Since yeasts are an expression of the individual vintage and vineyard only the natural grape yeasts are used for the fermentation. The wine has a traditionally long vatting period of around 20 days and is then decanted into oak barrels of which 20-30% is well toasted new oak. After 16-18 months on the fine lees, the wine is racked and rests for a month before bottling.

## TASTING NOTE

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A pretty, translucent ruby colour with earthy, strawberry fruit and a light pepperyness on the nose. Mouthwatering acidity balances the moderate gentle ripe tannins and elegant, pure, somewhat savoury red fruit.

## FOOD MATCH

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Serve with a traditional Coq au Vin. Roast chicken or young game birds and equally good with pasta bakes or wild mushroom linguine.

## NOTES