

Harmand Geoffroy



Bourgogne Rouge La Nouroy



At a Glance:

- **Appellation:** AOC Bourgogne
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5-13%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** Sourced from a .25 ha parcel on the eastern side of Gevrey-Chambertin.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Vines average 30 years old and are trained in Guyot.
- **Average Yields:** 25-30 hl/ha
- **Average Harvest Date and Type:** Manual, late September-early October

In The Cellar:

- **Fermentation:** Following total destemming and a 5-day cold soak, wine ferments spontaneously for 15-21 days in stainless-steel tanks.
- **Pressing:** Pneumatic
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 12 months in neutral barrels
- **Press Wine:** Blended after malolactic
- **Fining and Filtration:** Unfined, unfiltered
- **Sulfur:** Applied at harvest and after malolactic; 15-20 mg/l free sulfur, c. 45 mg/l total sulfur.

In The Glass:

Although it comes from regional Bourgogne plots on the plain, this wine is vinified just like the more prominent appellations, with a long, slow fermentation to obtain the fine extracts of the Pinot Noir. This tiny parcel produces just enough wine to afford us access to 100 cases or so per year.