

Sylvain Morey



Bourgogne Passetoutgrain



At a Glance:

- **Appellation:** AOC Bourgogne Passetoutgrain
- **Encépagement:** Gamay (67%), Pinot Noir (33%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .28 ha (6.5 ouvrées) of Gamay and Pinot Noir vines in the Grandes Corvées lieu-dit, and from .25 ha of Pinot Noir vines in the Pierres Bourgogne lieu-dit, both on the plain below Chassagne.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 10,000 vines/ha. Gamay was planted in 1952, with Pinot Noir is planted as Gamay vines die. Les Pierres Bourgogne was planted in 1961.
- **Average Yields:** 45-50 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

In The Cellar:

- **Fermentation:** After total destemming and a 1-2 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts c. 3 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in the spring
- **Élevage:** 19 months in 228-l neutral oak barrels followed by 2 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Fined with Casein and unfiltered
- **Sulfur:** No added sulfur at any point

In The Glass:

Gamay has always existed in Burgundy, but it is often confined to terroirs on the plain. This wine combines the light fruit and playfulness of Gamay with the balance and depth of Chassagne's Pinot Noir. Raised without SO₂ or filtration, the wine is a pure reflection of its vines' delicious fruit.