

# Bitouzet-Prieur



## Bourgogne Passetoutgrain



### At a Glance:

- **Appellation:** AOC Bourgogne Passetoutgrain
- **Encépagement:** Pinot Noir (70%), Gamay (30%)
- **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 the Grange-le-duc site on the plain near Volnay
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1953 and 1974 at 10,000 vines/ha
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Manual harvest, early-mid September

### In The Cellar:

- **Fermentation:** Following total destemming and a 5-10 day cold soak, wine ferments spontaneously in stainless-steel tanks.
- **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:** 12 months in 228-l neutral oak barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied at harvest, during élevage, and at bottling

### In The Glass:

The Bitouzets frequently sell this wine off to negociants but, from time-to-time, we have the opportunity to purchase a couple of barrels.