

Régis Forey



Bourgogne Passetoutgrain



At a Glance:

- **Appellation:** AOC Bourgogne Passetougrin
- **Encépagement:** Pinot Noir (50%), Gamay (50%)
- **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 two coplanted parcels in Morey and Nuits
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 10,000 vines/ha
- **Average Yields:** 55 hl/ha
- **Average Harvest Date and Type:** Machine harvest, early-mid September

In The Cellar:

- **Fermentation:** After total destemming and a 3-4 day cold soak, wine ferments spontaneously in stainless-steel tanks. Cuvaison lasts 22-26 days.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in tank in early spring
- **Élevage:** 12 months in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied only at bottling

In The Glass:

A lively blend of equal parts Pinot Noir and Gamay from old interplanted vines planted on the plain, Forey's Passetoutgrain is a playful and inviting wine that delivers pleasant fruit tied to notes of black pepper.