

Bitouzet-Prieur



Bourgogne Rouge



At a Glance:

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

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From 1 ha of vines in the Petits Près site, just below the village-level Pasquières lieu-dit.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted in 1963, 1969, and 1970 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:

Bitouzet's precise, poised Bourgogne Rouge comes from a single vineyard—a lieu-dit called Petit Près situated immediately below village-level Volnay turf on the slope. With no new wood, it presents its carefully rendered fruit in a straightforward and appealing fashion, albeit with an attractive underlying spice-tinged minerality.