

# Edmond Cornu & Fils



## Bourgogne Rouge Les Barrigards



### 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 the Barrigards plot in Chorey-lès-Beaune just east of the route nationale.
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Average age 35 years, trained in Guyot
- **Average Yields:**
- **Average Harvest Date and Type:** Manual, usually in late September

### In The Cellar:

- **Fermentation:** Wine ferments spontaneously in concrete and stainless-steel tanks after c. 70% destemming and a 5-6 day cold soak. Cuvaison lasts c. 10 days.
- **Pressing:** Pneumatic, pressing
- **Time on Lees:** Wine remains on its lees until assemblage prior to bottling
- **Malolactic Fermentation:** Spontaneous, in barrel in early spring
- **Élevage:** 12 months in neutral 228-l barrels
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Rarely bentonite fined, occasionally plate filtered.
- **Sulfur:**

### In The Glass:

Cornu's exemplary Bourgogne Rouge offers lovely purity in its profile with the high spice tones that are a classic feature of this section of the Cote de Beaune; light, slightly nervy, with an exuberance that makes this a fine companion with birds simply roasted or grilled, sausages on the flame, or a "dagwood".