

# Thévenet & Fils



## Bourgogne Rouge Les Clos



### 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 Clos lieu-dit in Bussières and numerous adjacent parcels, all on south-facing slopes
- **Soil Types and Compositions:** Limestone-clay
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 8,000 vines/ha. Average vine age is 30 years.
- **Average Yields:** 65 hl/ha
- **Average Harvest Date and Type:** Machine harvested, usually in late September

### In The Cellar:

- **Fermentation:** Following total destemming wine ferments spontaneously in concrete vats. Cuvaison lasts 2-4 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** Wine is raked after alcoholic and malolactic fermentation but remains on its fine lees until assemblage prior to bottling.
- **Malolactic Fermentation:** Spontaneous, following alcoholic fermentation
- **Élevage:** 6-10 months in concrete vats
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Unfined, plate filtered
- **Sulfur:** Applied at harvest and at bottling, 25-30 mg/l free

### In The Glass:

This wine's fruit tends to ripen early due to its excellent exposure on south-facing slopes. The wine is marked by notes of black, ripe berries, often a touch "sauvage".