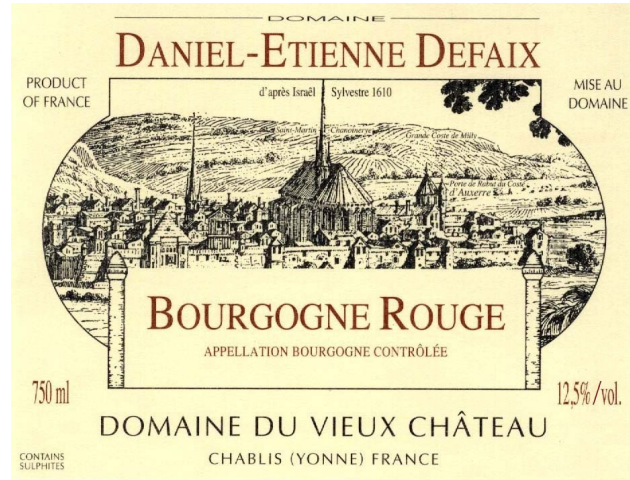


Daniel-Étienne Defaix



Bourgogne Rouge



At a Glance:

- **Appellation:** AOC Bourgogne
- **Encépagement:** Pinot Noir (100%)
- **Average Annual Production:**
- **Average Alcohol by Volume:** 12.5%
- **Average Residual Sugar:** < 5 g/l
- **Average Total Acidity:**

In The Vineyard:

- **Parcel Names, Slopes, and Locations:** From .4 ha of vines just above the Vaillons 1er cru
- **Soil Types and Compositions:** Kimmeridgian limestone-clay marls
- **Vine Age, Training, and Density:** Trained in Guyot and planted at 5,800 and 8,300 vines/ha
- **Average Yields:** 50-60 hl/ha
- **Average Harvest Date and Type:** Mechanical harvest in early September

In The Cellar:

- **Fermentation:** Following total destemming, wine ferments spontaneously in stainless-steel tanks for 3-4 weeks.
- **Pressing:** Pneumatic pressing
- **Time on Lees:** 12 months
- **Malolactic Fermentation:** Spontaneous, in tank in the spring
- **Élevage:** 1 year in stainless-steel tanks
- **Press Wine:** Blended after pressing
- **Fining and Filtration:** Bentonite fining, diatomaceous earth filtration
- **Sulfur:** Applied after fermentation, at rackings, and at bottling

In The Glass:

A rare red wine from Chablis's Kimmeridgian soils, this Bourgogne Rouge displays notes of tart red cherry tied to aromas of spice and mushroom