



FRANCE

Les Fossiles Bourgogne Pinot Noir

Bourgogne, AOC



Brand Highlights

- 100% Pinot Noir
- Purity of fruit without the influence of oak
- Fresh and rich Burgundy character; balanced with refreshing acidity; unbeatable price!

The Estate

Sometimes the best value in Burgundy comes from the most unlikely places. Here we have found a small grower in the Cote d'Or in Hautes-Côtes de Beaune. This gives us a very consistent wine of impeccable style, finesse and grace that we were looking for. Respect for terroir and restraint in manipulation in the winery are the hallmarks of this estate. It is located just off the Route de Pommard. Here the wonderful Jurassic Clay-Limestone soils allow the vines to flourish beautifully.

Wine Making

The Pinot Noir grapes are harvested at their peak of ripeness from 20+ year old vines. The berries are sorted before being destemmed and pressed with cap punching and pumping over to aid in extraction. The grapes are then fermented at cool temperatures in stainless-steel tanks. About 20% of the wine is aged in used barrique for about 8 months while the balance is aged in stainless steel on the fine lees until the two components are blended and aged another 4 months prior to bottling. This allows the wine to knit together fully.

Tasting Notes

This wine is ruby in color. On the nose red, ripe fruits open followed by toasted notes. On the palate, notes of strawberry, raspberry and cassis enhance the pure Pinot Noir varietal character. Balanced acidity leads to a smooth and round palate with elegant silky tannins. The lingering finish that will pair perfectly with crusted filet mignon, duck, vegetable lasagna and other fine dishes.

Press



Product Specifications

- Available in: 750mL-12 [Natural Cork]
- UPC: 8 75734 00226 8
- SCC: 1 08 75734 00226 5
- Case (in.): 13.3" x 10.1" x 12.0"