

2013 MAISON L'ENVOYÉ BOURGOGNE ROUGE



REGION: Côte d'Or, Burgundy
VARIETALS: Pinot Noir (Clones: 877/114/119/113)
MATURATION: 12 months in 100% seasoned French oak barriques
ANALYSIS: 12.5% alc/vol | TA: 5.4 | pH: 3.3

VINEYARDS: Burgundy's 'golden slope' is a south-east facing escarpment with an essential aspect in this continental climate, while Jurassic limestone provides unmatched minerality. Grand Cru Pinot Noirs of silken form hail from the northern Côte de Nuits, while the southern arc, the Côte de Beaune, boasts elegant Pinot Noirs alongside revered Grand Cru Chardonnays.

WINEMAKING: The grapes were hand-picked in mid-September. Indigenous yeast fermentation in stainless steel with gentle cap management to extract color and flavor without excessive phenolics. Matured in neutral French oak for 12 months to meld flavors and preserve fresh aromatics without imparting dominant oak.

TASTING NOTES: The 2013 Bourgogne Rouge is sourced from three growers situated around Beaune and the Hautes Cote plus a component of 1'er Cru Savigny 'les Marconnets'. Raspberry aromas hints of clove, and classic floral perfumes lead, followed by crunchy red fruits, silky grape tannins and a nervy, acid backbone. Begs for charcuterie.

ABOUT MAISON L'ENVOYÉ: Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé, 'The House of the Messenger' traverses the globe with the intention of presenting the acme of regionality and winemaking styles. With winemaking footprints in Burgundy, Willamette Valley, Central Otago and Tasmania, they champion many unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since its debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.

