2020 MAISON L'ENVOYÉ

BOURGOGNE ROUGE









REGION: Côte d'Or, Burgundy

VARIETALS: Pinot Noir

MATURATION: 12 months in seasoned French oak barriques

ANALYSIS: 13.5% alc/vol

VINEYARDS: Continuing the tradition in selective sourcing, this vintage arrives from multiple vineyards of the Bourgogne-Franche-Comte: Yonne south of Chablis; as well as the Côte Chalonnaise around Mercurey in the Saône-et-Loire.

WINEMAKING: Hand-picked fruit, including 10% whole clusters, were fermented with indigenous yeast 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, while maintaining a fine structure.

TASTING NOTES: Refined cherry and baking spice aromas open up the bouquet, with hints of classic floral notes. On the palate, more violets, Bing cherry, clove and rose hips garnish a core of red fruit. A polite, velvety texture on the palate delivers great depth of flavor with a fresh finish.

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 and Willamette Valley, they champion many unsung growers who have farmed their vineyards for 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'.







