

2022 MAISON L'ENVOYÉ

BOURGOGNE ROUGE



REGION:	Maconnais, Burgundy
VARIETALS:	Pinot Noir
MATURATION:	12 months in seasoned French oak barriques
ANALYSIS:	13% alc/vol

VINEYARDS: Continuing the tradition in selective sourcing, this vintage arrives from multiple vineyards from the Côte Chalonnaise around Mercurey in the Saône-et-Loire.

VINTAGE: After a challenging 2021 growing season, the 2022 vintage in Burgundy was a much more relaxed, stress-free affair. By the numbers, this was the driest, warmest and sunniest year on record. Winter was dry and relatively mild, and budbreak began a little early, in late March. Harvest began in late August. In fact, all the grapes were in before September. Production for both reds and whites was healthy without being excessive. This is another excellent vintage which stylistically reminds us of 2017 and 2020.

WINEMAKING: Grapes were hand-picked then fermented 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: An exotic red, showing cherry and baking spice with hints of classic floral notes - unmistakably Pinot Noir. On the palate, more violets, Bing cherry, clove and rose hips garnish a core of red fruit. 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'.

