





Burgundy, Domaine Lagarde, Clos de Chenôves, AOC Bourgogne Côte Chalonnaise, Rouge

AOC Bourgogne Côte Chalonnaise, Bourgogne, France

Domaine Lagarde is based in Rosey in the heart of Côte Chalonnaise, near Rully and Givry. The Domaine was established in 1989 when Jean-François Lagarde acquire its first 4 hectares. Now the Domaine spread over 30 hectares. At that time, all the grapes were vinified in Coop and it is only when Lucile, the younger daughter, joined the Domaine, that they started to vinify and bottle in their own premises. At today's date, they still sale some bulk to negociant as they don't have enought space to age all the

PRESENTATION

Old vines over 50 years old. East-facing hilltop. Clos de Chenôves is one of the oldest Clos in Burgundy.

LOCATION

Cote Chalonnaise & St Vallerin

TERROIR

Clay Limestone Soils.

IN THE VINEYARD

Integrated pest management. Disbudding. Mechanical harvesting.

WINEMAKING

100% destemming

Cold pre-maceration for 4 to 6 days / fermentation for 10 to 12 days.

Remontage (pumping over) 1 to 2 times a day throughout fermentation, to extract Pinot Noir's well-known red fruit color and aromas.

De-vatting with pneumatic pressing.

AGEING

60% reconditioned oak barrels - 40% thermo-regulated stainless steel vats, 10 months ageing. Single batch bottled on the estate.

VARIETAL

Pinot Noir 100%

GM: NO

Contains sulphites. Does not contain egg or egg products. Does

SERVING

16°C/61°F

AGEING POTENTIAL

5 to 10 years

TASTING

Bright, limpid purplish colour.

On the nose, spicy, peppery, powerful, red fruits.

On the palate, a fine balance of power, tannins and wild berries.





FOOD PAIRINGS

Ideal with grilled meats, but also meats in sauce.

