



# 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

Burgundy, Domaine Lagarde, AOC Mercurey,

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

Rouge

A small parcel of 48ar on limestone soil, south-facing.

AOC Mercurey, Bourgogne, France

#### LOCATION

Cote Chalonnaise & Mercurey

#### **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**

90% old oak barrels - 10% thermo-regulated stainless steel vats, 10 months ageing.

# VARIETAL

Pinot Noir 100%

## GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

# SERVING

16°C/61°F

#### AGEING POTENTIAL

5 to 10 years

# TASTING

The eye is purplish red, black, limpid and brilliant.

Black cherry and morello cherry on the nose.

Powerful yet elegant on the palate, with notes of candied black cherry and morello cherry, good length.





Integrity Wines LLC - d.b.a Bruno Lafon Selection, NY 10016 New York Marine Royer (Chicago, IL): +1 (312) 888-0290 | marine@brunolafonselection.com Contact us at: info@brunolafonselection.com



# **FOOD PAIRINGS**

Excellent with grilled meats and fish, but its roundness will surprise you with a chocolate cake.



