



# Vignobles de Bourgogne

BRUNOLAFON  
wine selection



## Burgundy, Domaine Lagarde, Clos de Prieuré, 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 enough space to age all the

### PRESENTATION

An old vineyard, over 45 years old, facing east at the top of the hillside.

### LOCATION

Cote Chalonnaise

### 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

100% reconditioned oak barrels, aged 12 months.

Single batch bottled on the estate.

### VARIETAL

Pinot Noir 100%

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products. NO.

### SERVING

16°C/61°F

### AGEING POTENTIAL

5 to 10 years



### Bruno Lafon Selection

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ABUSE OF ALCOHOL IS DANGEROUS FOR YOUR HEALTH. DRINK RESPONSIBLY.



### TASTING

Aromas of red fruit: blackcurrant, raspberry.

Elegant, delicate, slightly woody palate.

Fresh finish.

### FOOD PAIRINGS

Food Grilled red meat, pan-fried vegetables, cold cuts

