



DOMAINE TUPINIER BAUTISTA

AOP Bourgogne Pinot Noir
Red

DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ



PRESENTATION

Located in Mercurey, in the heart of the Côte Chalonnaise, Domaine Tupinier Bautista is an essential reference for the appellation. Its recent history is marked by the passionate trajectory of Emmanuel Bautista, who took over and transformed the estate in 1997. Of Spanish origin, Emmanuel Bautista arrived in Burgundy in the 1980s, with a deep desire to integrate into this exceptional terroir. Coming from a family where the love of wine was omnipresent, he quickly developed a fascination for Pinot Noir and Burgundian rigor. Learning alongside the elders, he acquired a know-how that he combined with a modern and innovative approach, bringing new dynamism to the estate. Today, the vineyard covers 11 hectares, cultivated with almost obsessive precision. The harvest is exclusively manual, with meticulous sorting of the berries from the moment they are picked. In the cellar, the work is done gently: vinifications are carried out by gravity, avoiding any aggressive pumping. Aging takes place in natural cellars dug into the rock, ensuring a slow and harmonious evolution of the wines. The Mercurey reds, aged in French oak barrels, reveal a beautiful density and aromatic power, blending black fruits, spices, and undergrowth notes. The palate is ample, with silky tannins and a persistent finish, offering wines designed for aging. The distinctive feature of the estate lies in Emmanuel Bautista's vision, who has managed to marry Burgundian heritage with his Mediterranean roots to create wines with a strong identity, where the precision of the terroir is combined with a generosity of texture and depth.

VARIETAL

Pinot Noir 100%

LOCATION

South-East exposure.
Age of vines: 50 years old

TERROIR

Clay and limestone soils.

IN THE VINEYARD

Yields are kept low at around 30 hl/ha to ensure concentration and aromatic precision.

HARVEST

Grapes are hand-picked and carefully sorted directly in the vineyard.

WINEMAKING

Once brought into the cellar, the grapes are 100% destemmed. The vatting period lasts 20 days, followed by racking and gentle pressing.

AGEING

Aged in oak barrels for 11 to 12 months.

SERVING

14-15°C

AGEING POTENTIAL

2 to 3 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE

TEL. 03 80 61 53 70

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TASTING

This Bourgogne Pinot Noir from Domaine Tupinier-Bautista charms with its clear and expressive varietal identity. The nose opens on a basket of crisp red fruits – raspberry, Morello cherry, and redcurrant – lifted by subtle hints of sweet spice and an underlying touch of forest floor, a mark of light, well-integrated oak ageing. On the palate, the wine displays freshness and suppleness: a lively attack, silky, melted tannins, and a fluid yet well-defined structure. The pure red fruit profile is supported by a precise acidity that elongates the finish and enhances drinkability. A Pinot Noir of finesse, balance, and youthful charm.

FOOD PAIRINGS

This light, elegant, and fruit-forward red wine pairs beautifully with seasonal, flavorful cuisine:

Herb-roasted chicken with baby potatoes: the tender meat aligns perfectly with the wine's fine tannins.

Mushroom and caramelized onion quiche with arugula salad: a fresh, vegetal pairing with a touch of indulgence.

Poultry pâté en croûte with foie gras, ideal as a starter or part of a gourmet aperitif.

Vegetable and sautéed beef wok with a mild soy glaze: a vibrant match to the wine's freshness and liveliness.

Neapolitan pizza (fresh tomatoes, mozzarella, cured ham): the wine's red fruit character resonates with the dish's savory brightness.

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