



DOMAINE PANSIOT

AOP Bourgogne Pinot Noir

DVP
Red

DOMAINES
ET VINS DE
PROPRIÉTÉ

PRESENTATION

Domaine Pansiot is located in Corgoloin, at the southern end of the Côte de Nuits, at the crossroads between the Côte de Nuits and the Côte de Beaune. Founded in 1981 by Éric Pansiot from 4 hectares of family vineyards, the estate has gradually expanded with a strong sense of continuity and transmission, further strengthened by the arrival of Émilie Pansiot in 2005.

Today, the domaine farms around 21 hectares across several emblematic Burgundy appellations, from Gevrey-Chambertin to Meursault, including Beaune, Chorey-lès-Beaune and Savigny-lès-Beaune. This diversity of terroirs shapes a range of wines that remain true to the identity of each origin.

The wines stand out for their clarity, balance and aromatic precision. The style favours purity of fruit, natural elegance and a true sense of harmony. Guided by a family-driven approach and a strong connection to the vineyard, Domaine Pansiot embodies a sincere, refined and approachable expression of Burgundy.

LOCATION

This Bourgogne Pinot Noir Côte d'Or 2023 from Domaine Pansiot comes from parcels located between the Côte de Nuits and the Côte de Beaune, mainly around Corgoloin. This transitional location combines the structure of northern wines with the suppleness of southern expressions. The vineyards benefit from varied exposures, allowing for even ripening of Pinot Noir. This setting brings a natural balance between freshness, fruit and approachability. It results in a wine that is both generous and well defined.

TERROIR

The soils are mainly clay limestone, with varying proportions of clay and stones depending on the parcels. This diversity helps produce balanced grapes that are both fresh and expressive. Limestone brings tension and aromatic precision, while clay contributes roundness and texture. This terroir produces an accessible Pinot Noir focused on fruit, with a supple structure. It reflects a clear and faithful expression of its origin.

IN THE VINEYARD

Domaine Pansiot works its vineyards with a pragmatic and attentive approach focused on grape quality. Vineyard practices aim to preserve the natural balance of the vines and adapt to each vintage. Yields are controlled to ensure concentration and consistency. Careful monitoring of each parcel allows precise intervention when needed. This approach encourages healthy grapes and a true expression of the terroir.

HARVEST

The grapes are harvested when Pinot Noir reaches a good balance between ripeness, freshness and tannin quality. The harvest is carried out with care to preserve the integrity of the berries. Careful selection ensures only healthy and expressive fruit is kept. The 2023 vintage offers generous and balanced fruit. This stage is essential to guarantee aromatic purity. It defines the wine's finesse and drinkability.

WINEMAKING

Vinification is carried out to highlight fruit and the natural suppleness of Pinot Noir. Extraction remains gentle in order to maintain an accessible and elegant texture. Cellar work focuses on balance and precision.

AGEING

Ageing lasts around 10 to 12 months, helping to harmonise the wine without masking its character. It adds light structure and refines the texture. The result is a wine that is ready to drink while retaining good balance.

SERVING

13°C to 15°C

AGEING POTENTIAL

3 to 5 years

D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

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



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TASTING

This Bourgogne Pinot Noir Côte d'Or 2023 shows a bright ruby colour and an expressive nose of cherry, raspberry and fresh red berries. With aeration, light spicy and floral notes appear. On the palate, the wine is supple, fresh and well balanced. The tannins are fine and well integrated. The overall impression is smooth, fruity and approachable. The finish is clean and pleasant.

FOOD PAIRINGS

This wine pairs easily with simple and flavourful cuisine. It matches well with charcuterie, white meats, roasted poultry and everyday dishes. Its suppleness also allows it to work with vegetarian or lightly spiced recipes. Three pairing ideas include roast chicken, mushroom quiche and a red berry tart. These dishes highlight the wine's fruit and convivial style.