

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2022 MARCHAND & BURCH BOURGOGNE ROUGE

Tasting Notes: Opaque ruby hued, after a swirl this wine continues to transform and take shape in the glass. Black cherry, ripe plum and red liquorice merge with blueberry crumble to create a dark and resonant bouquet. Notes of tart cranberry jam and boysenberry amalgamate with lifted sage aromas that gives way to an undercurrent of savory bresaola and spice.

Crunchy, red fruits dominate the front palate, fuelled by flavours of pomegranate and redcurrants. A mirrored fresh acidity is balanced by a dusting of fine tannin that lingers after the first sip. Blackberry, rhubarb and baked plums mix with a bone broth salinity and are caressed by lightly charred oak notes that appear briefly on the back palate. A stylish and approachable example of a Pinot Noir and Gamay blend that enraptures and refreshes at the same time.

Vineyard: 70% Bourgogne Rouge (Yonne) and 30% Gamay (Regnie)

Soil: 70% clay / limestone & 30% granite

Maceration process: Destemmed

Pressing: Pneumatic press

Total elevage: 11 months

Oak used: No oak

Operations performed during ageing: Racked and fined before bottling

Filtration: No filtration.

All the vinification and ageing operations are carried out with reference to the lunar calendar.

Cellaring: Drink this wine in its vibrant youth or cellar for up to 5 years.

Alcohol: 12.5%



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