

MARCHAND & BURCH



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY



## 2022 Marchand & Burch Bourgogne Rouge

Bourgogne Rouge wines are the still reds produced under the generic Bourgogne appellation. In the Côte de Beaune and Côte de Nuits subregions, this surface area is concentrated mostly on the lower slopes of the Côte d'Or escarpment. A stylish and approachable example of a Pinot Noir and Gamay blend, this wine represents the perfect entry to the exciting world of Burgundy.

The 2022 Marchand & Burch Bourgogne Rouge is sourced from vineyards located in Yonne and Regnie. In Yonne, the soils are a mix of clay and limestone, while in Regnie soils are predominantly granite. In the winery, the grapes are destemmed. Once alcoholic fermentation is complete, the grape skins are pressed using a pneumatic press. The wine underwent 11 months of élevage in stainless steel vats and was then racked and fine, and bottled without filtration.

VILLAGE & REGIONAL PINOT PACK | SHOP NOW

## 2024 Marchand & Burch Village Pinot Noir

The Marchand & Burch Village Pinot Noir is sourced from the Mount Barrow vineyard located in the eastern, elevated end of the Mount Barker subregion. Planting commenced in 2005 and is dedicated to growing Pinot Noir and Chardonnay for still and sparkling wine. The unique attributes of this site include an elevation of 380m and a panorama of vineyard aspects from north to south facing. Planted to clones 114, 115, 777 as well as some experimental clones, the J and K blocks sit on a south facing exposed slope, at the lowest elevations of the vineyard. These blocks are the youngest plantings of Pinot Noir on the Mount Barrow vineyard. Soils are some of the most ancient on the planet and as such are shallow, relatively infertile and of light structure.

All batches are handpicked and cooled in vented crates beforehand sorting and destemming to small rectangular open fermenters. Approximately 15% to 20% of whole bunches are included in the fermentation. Gentle pneumatic plunging throughout the fermentation allows for optimum extraction of flavour, colour and tannin. One puncheon per fermenter is run off at 4° Baumé to complete the fermentation in new oak. Between dryness and 7 days of maceration each batch is basket pressed to French oak puncheons (500lt) ~ 40% is new. The separate parcels are matured on lees, in the oak for 6 to 9 months before settling in tank. After blending, the wine receives minimal fining and no filtration before bottling.



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