

PROSPER MAUFOUX

Bourgogne Pinot Noir 2022



Category: WINE

Style: RED WINE

Variety: PINOT NOIR

Region: BURGUNDY

Vintage: 2022

Volume: 750ml

Vinification: The grapes are sorted, de-stemmed and gently transferred to the vat on a conveyor belt, without pumping. Before fermentation, we carry out a cold maceration at 10C for 4 to 5 days. The vatting period lasts between 18 and 20 days, during which time we punch down the cap or pump over the cap, monitored by daily tastings. The press juice and free-run juice are blended in stainless steel vats and lightly settled before being matured in vats, where malolactic fermentation takes place.

Bouquet: Aroma of blackcurrants and cherry.

Palate: On the palate, its supple tannins confirm its maturity.

Technical Analysis:

Alcohol: 13.50%

Packaging:

6 x 750ml