

Lequin-Colin Bourgogne Pinot Noir

COUNTRY REGION GRAPE VINTAGE

France Burgundy 100% Pinot Noir 2022

ABOUT THE DOMAINE

The Lequin family represent a long lineage of Burgundian producers; their presence in Santenay dates back to 1679. Today, their son François is custodian of the 9 hectares of vines, stretching across Premier and Grand Cru sits in Santenay, Chassagne-Montrachet, Pommard and Corton. With a devotion to authenticity and quality, the Lequin-Colin vineyard has been ploughed since 1997 and organically farmed since 2009. Francois' meticulous methods in the vineyards and winery showcase a truly site-expressive portfolio, as he prefers a minimal intervention approach to best showcase both individual site character and the resulting personality in the purity of fruit that is produced.

WINEMAKING

This wine is produced on the clay hills of Chassey-le-Camp, a significant location in the Gauls' war, and on the lower slopes of Santenay. The average age of the vines are 30 years. The grapes are destemmed and cold soaked for 6 to 8 days to extract anthocyanins. After that, the fermentation last for 10 to 15 days, they are controlling the temperature and performing necessary punch-downs and aerations. Once the fermentation is complete, they macerate the skin and pulp for a few more days at a gentle temperature to soften the tannins. The wine is aged 12 to 16 months in oak barrels.



Ripe plum and blackberry aromas. Black fruits and lots of freshness on the palate



TECHNICAL NOTES

Alcohol by volume 12.5%

Total Acidity 3.62

pH 3.62

Vegan