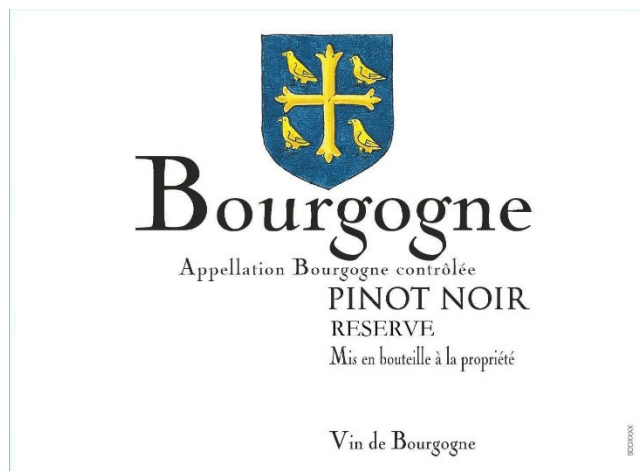


VIGNERONS REUNIS

BOURGOGNE PINOT NOIR "RESERVE"



This small growers' cooperative near Montagny in the Côte Chalonnaise of southern Burgundy has turned out to be one of life's pleasant surprises. Indeed, this group of thirty vignerons often produces wines that compete with some of the big names in Burgundy with their exemplary offerings. At a time when Burgundy wines are highly sought after, finding a good quality, affordable Bourgogne Rouge can be daunting. Look no further than this cooperative's superb Bourgogne Pinot Noir "Reserve." The "Reserve" is our selection from the vintage and is bottled expressly for Michael Corso Selections.

Region:	Burgundy
Appellation:	Bourgogne
Owner:	Roger Rageot
Established:	1968
Farming Practices:	Sustainable
Soil:	Limestone and clay
Vineyard:	40 ha
Grape Varieties:	100% Pinot Noir
Avg Age of Vines:	30-40 years
Yield/Hectare	55 hl/ha
Annual Production:	60,000 bottles

Vinification and Élevage: Grapes are gently pressed and the juice is allowed to settle. Fermentation takes place in stainless-steel vats. After fermentation, a portion of the wine is transferred to oak barrels or casks for aging. Malolactic fermentation takes place during aging and the wine is aged on the fine lees for 12 months in both stainless-steel tank and barrel.

Tasting Notes: Very intense color with hints of ruby. The wine offers a wide range of red fruit aromas dominated by morello cherry with hints of smoke and leather. The palate is well structured and finely balanced with ripe tannins. Enjoy young with grilled red meats such as beef or lamb, hearty stews, and soft or firm cheeses such as Comté or Gruyère. Can also be aged for 2-3 years.

IMPORTED BY



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