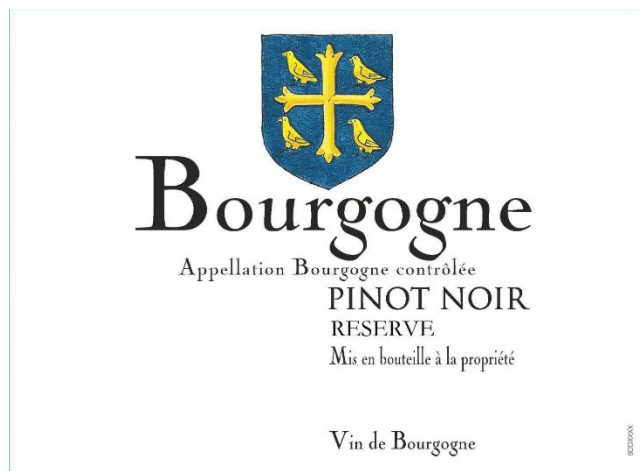


# VIGNERONS REUNIS BOURGOGNE PINOT NOIR "RESERVE"



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 vigneronns 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.

<b>Region:</b>	Burgundy
<b>Appellation:</b>	Bourgogne
<b>Owner:</b>	Roger Rageot
<b>Established:</b>	1968
<b>Farming Practices:</b>	Sustainable
<b>Soil:</b>	Limestone and clay
<b>Vineyard:</b>	40 ha
<b>Grape Varieties:</b>	100% Pinot Noir
<b>Avg Age of Vines:</b>	30-40 years
<b>Yield/Hectare</b>	55 hl/ha
<b>Annual Production:</b>	10,000 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 hard cheeses such as Gouda. Can also be racked for 2-3 years.

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