

Mortet Bourgogne Cote d'Or Rouge

Domaine Thierry Mortet

France - Burgundy - Bourgogne Cote d'Or

A parcel of 90 ares, one part is 20 years old and the other part is 55 years old. Its is called Les Pressonniers, in Gevrey-Chambertin.

Bourgogne Rouge Côte d'Or comes from a plot of Gevrey-Chambertin vines, giving delicate fruit and body, as well as the character and complexity of the Gevrey-Chambertin terroir.

Specifications	
Appellation	Bourgogne Cote d'Or
Wine Type	Red
Varietals	100% Pinot Noir
Age of Vines	One part 20 years old, the other part 50 years old
Soil type	Clay and Limestone
Vinification	No irrigation. Harvested by hand. Sorting in the vineyards and on table upon arrival. 100% destemmed. Fermented in tank. Aged in tanks and barrels. Malolactic fermentation in tanks. Punch down during maceration and fermentation. Aging 3 months in stainless steel tank and then in old oak barrels (size 228L) for 11 months. Filtered with Kieselgur. /> RS: Acidity: 3,9g/L
Production	583 (9-liter cases)
Pairings	Fish, white meat, poultry



Codes, Weights and Measures	
UPC	7 84585 03181 8
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 03181 5
Case Weight	38
Cases/Pallet	49
Layers/Pallet	7
ABV	12.5%
SRP	\$ 40 USD 750mL Bottle