

GRANDS VINS DE BOURGOGNE



## Bourgogne Passetoutgrain



|                        |                            |
|------------------------|----------------------------|
| <b>Wine Type</b>       | Red                        |
| <b>Production Type</b> | Organic                    |
| <b>Vintage</b>         | 2022                       |
| <b>Alcohol %</b>       | 12                         |
| <b>Country</b>         | France                     |
| <b>Region</b>          | Bourgogne                  |
| <b>Sub Region</b>      | Dijon                      |
| <b>Village</b>         | Daix                       |
| <b>Grape variety</b>   | 2/3 Gamay - 1/3 Pinot Noir |

|                     |  |
|---------------------|--|
| <b>Surface area</b> | 3000 square meters in Gamay,<br>1500 square meters en Pinot Noir |
| <b>Vines age</b>    | 60 and 30 years old  |
| <b>Soil</b>         | Clay, limestone, stones, fine clay                               |

|                       |           |
|-----------------------|-----------|
| <b>Bottle stopper</b> | Cork      |
| <b>Aging duration</b> | 11 months |
| <b>Aging in tank</b>  | 5 months  |
| <b>Aging in oak</b>   | 6 months  |
| <b>% new oak</b>      | 0         |

|                                |                |
|--------------------------------|----------------|
| <b>Harvest</b>                 | Manual harvest |
| <b>Destemming</b>              | 100%           |
| <b>Yield</b>                   | 58 hL/hA       |
| <b>Bottle production</b>       | 3000           |
| <b>Maceration</b>              | 12 jours       |
| <b>Total acidity g/L H2SO4</b> | 4,25           |
| <b>Total SO2 (mg/L)</b>        | 58             |
| <b>Allergen information</b>    | No             |
| <b>Filtration</b>              | Kieselguhr     |

### Tasting notes

Red fruits, freshness and finesse

### Food pairing

Mixed salad, cold meats, white or red meat, barbecue, soft cheese

### Aging potential

4-5 years

DOMAINE  
THIERRY MORTET