

MARCHAND-TAWSE
GRANDS VINS DE BOURGOGNE



2018

BOURGOGNE CÔTE D'OR PINOT NOIR



· SYNOPSIS OF THE WINE ·

THE VINE

Grape variety : Pinot Noir

Soil : Mostly clay and marl mixed with stony limestone soils.

THE VINIFICATION

Maceration process : 10% whole bunch, five days of cold maceration, one "pigeage" a day at the start of the alcoholic fermentation, then pump-overs during maceration for a gentle extraction

Total vatting time : 15 days

Pressing : Pneumatic press

THE AGEING

Total elevage : 14 months

Oak used : 11 months in French oak (no new oak), followed by 3 months in vat.

Operations performed during ageing : One racking before bottling

Filtration : No fining, no filtration



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