

# LE CLOS D'AUGUSTIN

## BOURGOGNE PINOT NOIR

### Story

The grapes that are used to make Le Clos d'Augustin are selected from vineyards located in the Côte Chalonnaise between the Maconnais region and the Côte de Beaune, in Southern Burgundy.

The Clos d'Augustin is named after Auguste Borde, one of the founding members of the cooperative based in the town of Bissey. This cooperative opened in 1928 and was amongst the very first of its kind in Burgundy.

Farming philosophy : Sustainable

### Vineyard Information

Grape varieties : 100% Pinot noir

Plot size : 6,20 ha (15,3 Acres)

Average age of the vines : 25-30 years

South East facing

Elevation : 250-320m

Soils : limestone, marl and clay

#### FARMING PRACTICES

- Training method : Guyot
- No herbicides
- Cover crops
- Regular work of the soils
- Green harvesting

### Winemaking

- Hand-picked grapes and mechanical harvest / Destemmed
- Cold pre fermentation maceration for 5 days
- Fermentation: Temperature-controlled stainless-steel and concrete tanks and oak barrels (228L) / 12 days at 77°F
- Maceration technique : pump-overs & punching of the cap during fermentation
- Pneumatic press
- Aging : 14 months in stainless-steel and concrete tank and seasoned oak barrels
- Fined : yes
- Filtration : yes
- SO2 Total : <100ppm    Vegan : Yes

### Tasting notes

This wine offers aromas of red fruits such as blackcurrant, blackberry and red currant with slightly spicy notes (pepper). A finesse wine, with silky and soft tannins. We find aromas of red fruits with a touch of cherry.

