

FAMILLE PERRACHON

BOURGOGNE PINOT NOIR – VIEILLES VIGNES

BURGUNDY

Story

The Perrachon family settled in Juliéas in 1601 and have been making wine at La Bottière estate since 1877. Today the winery is run by 6th & 7th generation Perrachons, Martine & Laurent, and their sons Maxime & Adrien. They continue the work of their ancestors, with 34 hectares of vines in 7 Beaujolais appellations: Beaujolais Villages, Juliéas, Morgon, Moulin à Vent, Fleurie, Chenas and most recently Saint-Amour. In addition, they make a small amount of wine from the Mâconnais, notably Pouilly Fuisée, Bourgogne Pinot Noir and Crémant de Bourgogne. Their plans for the future, are to eliminate any use of chemical products, reduce intervention in the vineyards and continue to be ambassadors for Beaujolais Crus and their new parcel focused cuvées.

Farming philosophy : Sustainable farming with organic processes

Vineyard Information

Grape varieties : 100% Pinot Noir

Plot size : 6 ha (14.8 acres)

Average age of the vines : 50 years

South Maconnais – Azé, Verzén Peronne

Soils : Limestone, heavy clay from the Jurassic age, schist and sandstone

FARMING PRACTICES

- Training method : Cordon de Royat
- Ploughing and working the soil between each row
- Thin out the leaves (to help with ripening and allow aeration of the grapes)
- Cover crops

Winemaking

- Mechanical Harvest
- Yeast : Selected
- Fermentation : 9 to 13 days of fermentation. Daily pumping-over and punch-down at the end of the maceration
- Complete malolactic fermentation
- Pneumatic press with a conveyer (no pump)
- Aging : 8 months in stainless steel tanks
- Fined : No
- Filtration : Yes - Kielselguhr
- SO2 Total : <70ppm
- Vegan : Yes

Tasting notes

This Pinot Noir showcases ripe red cherries, red berries wild strawberries, with violets and a touch of earthiness. Light to medium-bodied with fine tannins, pomegranate, subtle minerality, and a crisp, spiced finish.

