

Alain Geoffroy 2023 Bourgogne Pinot Noir

WineWise Code	FAG-BPN23
Country	France
Region	Burgundy
Color/Style	Red
Fermentation Vessel	Stainless steel
Aging Vessel	Vats
Filtered?	Yes
Yeast Protocol	Native
Malolactic Conversion	Yes
Additional Maturation Details:	Aged in vats Aging: up to 4-6 years after the vintage or more depending on the vintage
Added Sulfur	Yes, 74 mg/L
Varieties	100% Pinot Noir
Residual Sugar	0.5
ABV	12.7
Acidity	3.4
pH	3.47
Closure	Natural cork
Annual Production	3000 cases
Certified Vegan	No
Soil Types	Calcareous
Vine Age	40
Yields (hl/ha)	25
Farming Practices	Certified Sustainable
Harvest Method	Manual harvest

Producer Notes:

Appearance: pretty look of garnet, bright and clear.

The nose: is complex with aromas of red fruits with a dominance of cherry.

The taste: in the mouth, direct intense flavor with the same aromas of red fruits and fine and delicate tannins. This is a wine that's very nice to drink now because of its balance but it also has a good potential for keeping

Matching wine with food: fillet of beef, Pork loin stuffed with Mushrooms, braised shoulder of veal, chicken in a cream sauce, roast leg of lamb, and soft cheeses.

WineWise Notes:

Always showing ravishingly pretty, pure stone fruit evocative of grander origins than the simple Bourgogne appellation. From vineyards in Bleigny le Carreau, just 2 km. west of the winery. This is the first vintage for many years where the production enabled the producer to offer us a pallet.

WineWise Notes on Producer:

This impeccable producer of Kimmeridgean Chardonnay at reasonable prices has long been a mainstay of WineWise. Their estate extends to 55 hectares, all in the vicinity of Beines and points west. They also boast a fascinating museum of wine paraphernalia, including the largest collection of corkscrews that one can imagine. The founder Alain himself died in late 2020, but the estate is capably run by two women : his daughter Nathalie and long-time cellar master, Cyrille Mignotte. They suffered unbearable losses in the vineyards in three successive vintages, whether by frost, hail or oidium. As a result, supplies have had to be strictly allocated, and some wines have been completely unavailable, such as the Bourgogne Rouge. We hope for the best in 2022!

