



Vinbanken

Best Pinot Noir 2018 | Top 10



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PINOT NOIR. Deservedly called "diva" among the world's grape varieties. In fact, merlot is at least as freaky and we could mention more. Pinot Noirvin is the top for many, for others even magical when the taste's shades play like bell notes in a complicated piece of music.

Has the pinotvin maturation, oxidation, jumps again, another compliment of happiness. Few wines are so good at food, you ask me. The wines in the list are presented in price range, from cheap to expensive. Down in the article, a little more about the grape for those who want to know more.

Top 10 | pinot noir, summer 2018

10. Nuits-Saint-Georges Premier Cru Les Damodes 2016 (72300)

Domaine de la Vougeraie, Nuits-Saint-Georges Premier Cru France, 689 kr. ECHO. In BS!

Full, dark ripe fruit of plum and cherry, taste of ripe raspberries, woods, herbs and spices, roasted coffee flavors and ginger with a balsamic touch. Elegant, complex and at the same time powerful. Made of 80% full class! For all friends of noble red burgundy, the tip is to look out for the vintage 2016 of the **Clos de Vougeot Grand Cru Domaine de la Vougeraie** that was just as delicious, good and delicious as possible - full pot!

Rating: 4+ (young, potential is great!)

More about the grape pinot noir

How can it be that big difference between a bottle of French *ü*bervinet Romanée-Conti, which costs around 30,000 kronor in purchases-in Sweden (cheap in international comparison) for the no snack, nice but simple as uncomplicated Chilean wine Luis Felipe Edwards (6238) for SEK 59? Both are of the grape pinot noir.

Pinot Noir has a reputation (undecided possibly when there are but more tricky varieties) about being cheeky to grow. That is, it does not work everywhere, is lightning and very sensitive to different types of rot and injury. One reason is the thin grape dish. Ecologically certified growers speak all the more often, the pinot noir is quite tough. The cultivation method plays a big part in other words.

Pricing differs pinot noir wines from others, the difference is large between low to high. What about a bottle of French *ü*bervinet Romanée-Conti for around \$ 30,000 in purchase-in Sweden (cheaply in international comparison) for the snack, nice but simple as uncomplicated Chilean wine Luis Felipe Edwards for 70 kr (BS 6238) ? Both are of the grape pinot noir.

The place of origin is crucial and it affects both climate and weather. Some landlots are expensive and very valuable while other vineyards can be landscaped on unbroken fields. How is the nature of the earth? Pinot noir feels very good in the Burgundy district, where the soil is largely made up of limestone. The climate is continental, usually means cold winters and hot summers.

Who is the producer and how do they do? In the case of pinot noir there is nothing so totally tasteless as when the manufacturer pork up with a barrel that results in no taste of fruit or wine in the wine.