



BOURGOGNE PINOT NOIR
“TERRES DE FAMILLE”
2019

Like a family reunion, this wine brings together the members of one single line of descent, and one single Cistercian *terroir*. The varietal – Pinot Noir – has been grown here for almost 700 years. One-third of the grapes comes from our vines on the Côte de Nuits, and two-thirds from the Côte de Beaune – divine proportions for a divine wine.

HISTORY

The aristocratic and sophisticated Pinot Noir grape gives the vines their blue blood, and is behind some of the most dazzling red wines ever made. Cited for the first time in 1375, the name has since then been inextricably linked to the history of Burgundy wine. The red wines made here from the Pinot Noir grape are the very soul of their Burgundy birthplace. And it is here where they flourish best. The Pinot Noir grape is delicate and complex. It doesn't grow as well anywhere else, and according to the wine writer Jancis Robinson, remains “jealously envied” on its home soil in Burgundy.

Surface area : 7.1333 ha

PLOTS

CONDEMAINE

Surface area : 0.1558 ha

Geographical location : commune of Volnay

Plantation : 1972/73

EN VEVES

Surface area: 0.2354 ha

Geographical location : commune of Volnay

Plantation : 2006/07

MONPOULAIN

Surface area: 0.3199 ha

Geographical location : commune of Volnay

Plantation : 1963/64 ; 1986-87

LES LONGBOIS

Surface area: 0.135 ha

Geographical location : commune of Volnay

Plantation : 1986/87

LES PETITS PRES

Surface area: 0.6976 ha

Geographical location : commune of Volnay

Plantation : 2017/18

LE TROUSSEAU

Surface area: 0.1302 ha

Plantation : 1959/60

LES CROTOTS

Surface area: 0.1782 hectares

Geographical location: Commune of Gilly-lès-Cîteaux

Aspect: South

Planted: 1971/1972, 1972/1973, 1974/1975

Situation: This is the Pinot Noir grape with all its ardor and delicacy, its vitality and sensitivity, its authenticity, thanks to these plots in Gilly-lès-Cîteaux, a stone's throw from Le Clos de Vougeot and our Vougeot vines, combined with a touch of rusticity from the Côte de Beaune. It was in Vougeot that the Cistercian monks stored their wines, and Terres de Famille combines different plots to provide the flame of the sacred fire to the excellence of the Pinot Noir grape.

Varietal: 100% Pinot Noir

Soil and subsoil: clay silt on the surface and clay below

Plantation density: 10,000 vines per hectare

Vines: 100% massal

Organically produced, with ECOCERT® certification awarded in 2001

Pruning: Guyot

HAUTES COTES DE NUITS

LES CORVEES DE VILLY

Surface area: 1.043 hectares

Geographical location: The *lieu-dit* of Corvée de Villy in the commune of Chaux

Aspect: East-southeast

Planted: 1981/1982

Varietal: 100% Pinot Noir

Soil and subsoil: clay limestone

Plantation density: 3,500 vines per hectare

Vines: High-trained

Pruning: Guyot

HAUTES COTES DE BEAUNE

COTEAUX DE BUXY

Surface area: 3.15 hectares

Geographical location: Commune of Paris l'Hopital, above Les Maranges

Aspect: East

Planted: 1977/78/79/80

Varietal: 100% Pinot Noir

Soil and subsoil: clay limestone

Plantation density: 10,000 vines per hectare

Vines: Low-trained

Pruning: Guyot and Cordon de Royat

Work in the vines: Earthing up in winter, spraying with a nettle and rhubarb infusion, and a brew of horsetail and silica, tansy, sage and yarrow. Removal of excess vegetation in spring.

HARVEST

Harvest dates: September, 20th and 21st 2019. (root days)

Sorting both in the vines and in the winery

Yield: 36.7hl/ha

VINIFICATION

Grapes not crushed and put into the vat using gravity

No additional yeasts or enzymes added

Cold pre-fermentation maceration (12-15°C) for five days

Total maceration: 22 days

One *pigeage* per day until mid-fermentation and then gentle pumping over once a day until the end of vatting

Pressing in the vertical press

AGEING

Duration: 10 months in barrels and 1 month on stainless steel tanks

Type: in barrels

New barrels: 20%

Slow and gentle toasting

Origin of the oak: Centre, fine grains

Racking off for all barrels

No fining and light filtering

BOTTLING

Bottling on July 6th 7th 8th and 9th 2020 (fruit and root days).

Limited to 120 Magnums and 26715 bottles.