



**BOURGOGNE PINOT NOIR  
“TERRES DE FAMILLE”  
2021**



FR-BIO-01  
Agriculture France

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. Most of the grapes comes from our vines on the Côte de Nuits, a few from the Côte de Beaune.

## **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 the soul of their Burgundy birthplace. And it is here where they flourish best.

**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 25<sup>th</sup> and 30<sup>th</sup> , October 1<sup>st</sup> 2021. (fruit, flower and leaf days)

Sorting both in the vines and in the winery

**Yield:** 16.6hl/ha

## VINIFICATION

Grapes no 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:** 21 days

gentle pumping over once a day until the end of vatting

Pressing in the vertical press

## AGEING

**Duration:** 9 months in barrels

**Type:** in barrels

**New barrels:** 0%

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 11<sup>th</sup> and 12<sup>th</sup> 202 (fruit days).

Limited to 13006 bottles.