



2015 Burgundy Rouge AOC

Coteaux Bourguignons

Region:	Burgundy
Soil:	Clay & Limestone
Elevation:	400m
Grape Variety:	70% Gamay, 30% Pinot Noir
Closure:	Screw-cap
Alcohol:	13.0%

Summary: The French Appellation system is driven by the concept of Terroir – that wine grown in a particular location has a distinct individual character, created by that region’s unique combination of the key factors “Les Trois” – geography, geology and climate. Les Trois Burgundy Rouge uses the new Coteaux Bourguignons appellation – developed specifically to create blended wines that are directly expressive of the Burgundy Terroir.

Winemaking: Hand-picked fruit from a two close-planted vineyards. Primarily de-stemmed and then fermented primarily in small one tonne open fermenters with hand plunging. 20% carbonic maturation Racked partially to French oak barriques, 20% new for six months maturation before bottling with minimal fining or filtration.

2015 Vintage: As in much of Europe, 2015 was an outstanding vintage in Burgundy, combining the three core elements of a great season. Firstly winter and spring were very wet, ensuring excellent soil moisture levels. Secondly a hot, dry summer followed ensuring good growth and healthy vineyards. Finally a moderate but clear Autumn ensured steady ripening and the cool nights courtesy of the clear skies allowed the retention of freshness and natural acidity. Although yields were a touch low, the wines are fantastic with lovely aromatics, excellent depth of flavour and vibrant acidity.

Tasting Note: A complex and evocative nose with an array of red cherry, woodspice, wild forest and almost gamey aromas. The palate is medium to full bodied and fruit driven with more red fruits, fennel and spice along with some darker, exotic notes. Fine tannins and bright acidity provide shape to a wine still developing.

