

MARCHAND-TAWSE  
GRANDS VINS DE BOURGOGNE



## 2016 PREMIER CRU COMBE BRULEE PREMIER CRU



### • SYNOPSIS OF THE WINE •

#### THE VINE

Grape variety : Pinot Noir

Soil : The soil is rich in limestone which creates wines with a nice length of minerality.

#### THE VINIFICATION

100% destemmed

Maceration process : Short cold maceration. Two "pigeage" a day during the alcoholic fermentation, then short pump-overs during maceration post alcoholic fermentation

Total vatting time : 21 days

Pressing : Pneumatic press

#### THE AGEING

Total élevage : 18 months

Oak used : One year old barrel.

Operations performed during ageing : one racking before bottling

Filtration : no fining, no filtration



MARCHAND-TAWSE

9 Rue Julie Godemet, Tél. : +33(0)3 80 20 37 32 Email : pascal@marchandtawse.com  
21700 Nuits-Saint-Georges Fax : +33(0)3 80 61 10 17 Site : www.marchand-tawse.com