

# Alain Geoffroy 2016 Bourgogne Pinot Noir

WineWise Code	FAG-BPN16
Country	France
Region	Burgundy
Color	Red
Alcohol by Volume	12.5
Acidity	4.1
Residual Sugar	0
Closure	Natural Cork
Annual cases produced	1000
Varieties	100% Pinot Noir
Destemming	3%
Fermentation vessel	Stainless Steel
Fermentation duration	2-3 weeks
Aging method	Barrels
Aging duration (months)	6
Filtered?	Yes
Yeast	Cultured
Lees Contact or Stirring	Contact
Malolactic	Yes
Added Sulfur	Yes, 11ppm
Vineyard Name	Burgundy
Elevation (meters)	300
Vine age (years)	20
Vine Yields hl/ha	50
Farming practices	Sustainable
Grape Picking	Hand-harvested



## WineWise Notes:

Always showing ravishingly pretty, pure stone fruit evocative of grander origins than the simple Bourgogne appellation. Exceptionally low yields of two tons an acre helped, and the decision was made not to fine given the elegance of the fruit. Successive tiny vintages have necessitated a price increase, but this still offers good value for such quality.

