

2020 MAISON L'ENVOYÉ

BOURGOGNE ROUGE



REGION: Côte d'Or, Burgundy
VARIETALS: Pinot Noir
MATURATION: 12 months in seasoned French oak barriques
ANALYSIS: 13.5% alc/vol

VINEYARDS: Continuing the tradition in selective sourcing, this vintage arrives from multiple vineyards of the Bourgogne-Franche-Comte: Yonne south of Chablis; as well as the Côte Chalonnaise around Mercurey in the Saône-et-Loire.

WINEMAKING: Hand-picked fruit, including 10% whole clusters, were fermented with indigenous yeast in stainless steel with gentle cap management to extract color and flavor without excessive phenolics. Matured in neutral French oak for 12 months to meld flavors and preserve fresh aromatics without imparting dominant oak.

TASTING NOTES: Refined cherry and baking spice aromas open up the bouquet, with hints of classic floral notes. On the palate, more violets, Bing cherry, clove and rose hips garnish a core of red fruit. A polite, velvety texture on the palate delivers great depth of flavor with a fresh finish.

ABOUT MAISON L'ENVOYÉ: Driven by a tireless hunt for elusive sites where Pinot Noir shines, Maison L'Envoyé, 'The House of the Messenger' traverses the globe with the intention of presenting the acme of regionality and winemaking styles. With winemaking footprints in Burgundy, Willamette Valley, Central Otago and Tasmania, they champion many unsung growers who have farmed their vineyards for decades and generations, some mere feet away from more illustriously cited neighbors. This project has been a standout since its debut in 2011 including Wine & Spirits naming Maison L'Envoyé a 'Winery To Watch' in 2015.

