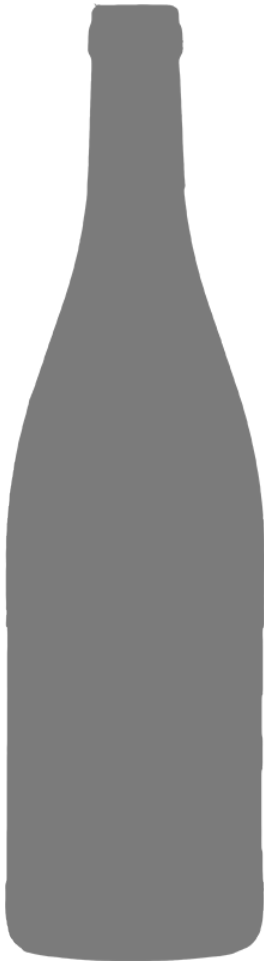


# DOMAINE GUILLOT-BROUX

## BOURGOGNE ROUGE

Burgundy , France



<b>Availability</b>	Private import
<b>Human</b>	Emmanuel et Patrice Guillot-Broux
<b>Millésime</b>	2017
<b>Appellation</b>	Bourgogne Rouge
<b>Sols</b>	Marl Limestone
<b>Altitude Des Vignes</b>	200-350 meters above sea level
<b>Orientation</b>	East
<b>Cépages</b>	100% Pinot noir
<b>Viticulture</b>	Partially certified Organic, the rest is waiting for certification
<b>Palissage</b>	Cordon Royat
<b>Pi/Hect</b>	7 500-9 000 ft/ha
<b>HI/Hect</b>	45 hl/ha
<b>Vendanges</b>	Hand harvested
<b>Vinification</b>	50% whole bunch pigeage and light pump-over.
<b>Levures</b>	Indigenous
<b>Élevage</b>	6 months in oak cask, and 2 months in tanks
<b>Volume D'alcool</b>	12.5 % alc./vol.
<b>Sulfites</b>	35 mg/l
<b>Sucre Résiduel</b>	0 g/l
<b>Acidité Totale</b>	4.5 g/l
<b>Color</b>	Ruby
<b>Dégustation</b>	Its excellent introduction to Bourgogne, if you want to learn the delights of the region; it already suggests the higher end wines. There is the complexity and freshness of this region, and then, like small red and black fruits - placed on a vertical frame - which slide on the tongue and flow without snags in the throat. Of course this wine is generous, but it is above all delicate, and of these two qualities, it is proud to blush the cheeks of whom drinks it.
<b>Temperature Of Service</b>	15-16 °C