# Bourgogne Pinot Noir `Epineuil` Domaine des Quatre Saisons 2022



### Region

The region of Burgundy spans the wine districts of Chablis around Auxere, south passing Dijon and Beaune in the Côte d'Or, to Mâcon and the granite hills of Beaujolais. This medieval Dukedom is an inland region, benefiting from warm continental summers and cold winters. The area is a patchwork of red iron-rich soils mixed with limestone and granite. Chardonnay is the dominant white variety, Pinot Noir and Gamay are the main red varieties.

### Producer

Based in Epineuil, 20km from Chablis, Domaine des Quatre Saisons covers nearly 85 hectares over Petit-Chablis, Chablis, Chablis Premier Cru and Bourgogne. Beginning in the 1940s, the Domaine is a product of a combined venture of Georges and Dominique Detolle which joined forces in 2003 to create the Domaine that is known today. Spanning several generations, the passion for the vine, wine and quality of the work is what has led to the operation reaching the success it sees today. In 2019, the Domaine began a new journey by offering their first bottles of their 2018 vintage musts, and have continued to pursue their family-run, passionate approach to Burgundian wine-making.

## Tasting Notes

Made from 100% Pinot Noir, this fruit-forward presentation of a Bourgogne Pinot Noir is hand harvested and fermented in temperature-controlled, stainless-steel tanks. The wine is un-fined to further extract flavour, but undergoes an extended period of ageing before release to help soften and refine the tannins in the wine, which enables a beautifully balanced palate. Red fruits and spices on the nose leads perfectly into a fruit focused palate of red cherries and blackcurrants.

### Food

A perfect accompaniment to roast beef, game dishes and soft cheeses.

#### **Technical Information**

Country	France	Dry/Sweet Style	Dry	
Region	Bourgogne	Alcohol Content	13%	
Grape(s)	Pinot Noir (100%)	Closure Style	Cork	
Туре	Red	Organic/Biodynamic	No	
Style	Fruity	Allergens	Milk:	No
Oaked Style	Unoaked		Egg:	No
Body Style	Medium bodied	Vegetarian/Vegan	Vegetarian: Vegan:	Yes Yes
Sustainable	Yes-certified sustainable			



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