

Domaine Ninot

Grands Vins de Bourgogne



Grapevines

GRAPE VARIETY: Pinot Noir 100%

SURFACE: 1,86 ha

LOCATION:

Linear plot of land close by to the estate, at the foot of the Remenot Mountain. At the time when they gave this name to the plot, there would have been plant grapevine cuttings that we call "chapons" in Burgundy. Loamy clay-limestone soils. East, South-East sun exposure.

IN THE VINEYARD:

Certified organic growing, in respect of the life of the soils. Planted in 1975 and 1981. Density 10 000 plants/ha. Guyot pruning, strict dis-budding, ploughing. Our main aim is to remain sensitive to harvesting grapes with a perfect balance, between freshness and optimal maturity, according to the different vintages. Harvest carried out by hand.

Rully

CHAPONNIÈRE,
RED

“The more we advance in the vine rows from Chaponnière, the more the panoramic view of the village opens up before us. A great privilege which is enjoyed by the whole working team.”

Wine-making process

VINIFICATION:

We use a natural approach to vinification, avoiding the use of products which would technically erase the vintage's identity and would contribute to making standard wines. 100% destemming - 4 to 5 days of cold maceration. Use of native yeasts to keep the identity of the land and the vintage. Punching off the cap and pumping-over. Vatting 15 days.

MATURATION:

Maturation 100 % in 228 litres oak barrels during 12 months. 10 % new barrels. Non-filtered, could present a deposit which in no way affects the quality of the wine.

Tasting and Service

TASTING:

A pleasurable fresh and fruity wine with a keen sense of smell on the delicacy of red fruits. It fills the mouth with a full and cool sensation. The taste of black cherry dominates and the tannins are crunchy.

SERVICE:

Can be drunk immediately. Young, open it 1 hour before the service. For ideal consumption and to appreciate this wine at the height of its Excellency any time between 3 to 7 years, in accordance to transportation and storage conditions.

THE TEAM'S WORD:

“This vintage is perfect for an aperitif and to be accompanied with appetizers such as cold meats or cheese. During the summer period, I like to open a bottle of red Chaponnière to eat with a barbecue.”

Flavien Ninot, wine-maker



Domaine Ninot

Le Meix Guillaume - 2, rue de Chagny - 71150 Rully - France | Tél. +33 (0)3 85 87 07 79 | vin@domaineninot.com | domaineninot.com

Alcohol abuse is dangerous for your health, consume in moderation.

