

Domaine Ninot

Grands Vins de Bourgogne



Rully

LA BARRE,
RED

“On the estate, this wine plot of land is on a higher level in altitude. When we go up to “La Barre”, we are at a height...”

Grapevines



GRAPE VARIETY: Pinot Noir 100%

SURFACE: 1,58 ha

LOCATION:

This wine plot is located on a rocky outcrop, on the summit of the Palais Mount. Its name comes from the Latin word “barra”, copied from the Gallic “barro” which means “elevation, summit, peak”.

Chalky brown soils, clay-limestone subsoils.

Located at 300 meters high, on a plateau. There is a forest which occupies the ridge of the mountain and which shelters and protects the vineyard from the wind. This cool environment favours and helps to produce the floral and aromatic character plus the freshness of the wines.

IN THE VINEYARD:

Certified organic growing, in respect for the life of the soils.

Planted in 1974. Density 10 000 plants/ha.

Guyot pruning, strict dis-budding, ploughing.

We are particularly sensitive to harvesting grapes with a perfect balance, between freshness and optimal maturity, according to the different vintages.

Harvest carried out by hand.

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 Rully full of delicacy and refinement. Gourmet black fruit aromas mingled with spicy notes. This fresh and light wine reflects well its land origin. It leaves a fine long-lasting taste in the mouth.

SERVICE:

Can be drunk immediately. Young, open it 1 hour before the service. For ideal consumption, we advise to wait the height of Excellency any time between 3 to 7 years, in accordance with transportation and storage conditions.

THE TEAM'S WORD:

“Personally, I always have a bottle of red ‘La Barre’ ready to be opened and appreciated. This wine can be drunk with dishes such as duck or even pizzas, all occasion are appropriate for opening a bottle of this wine!”

Erell Ninot, wine-maker

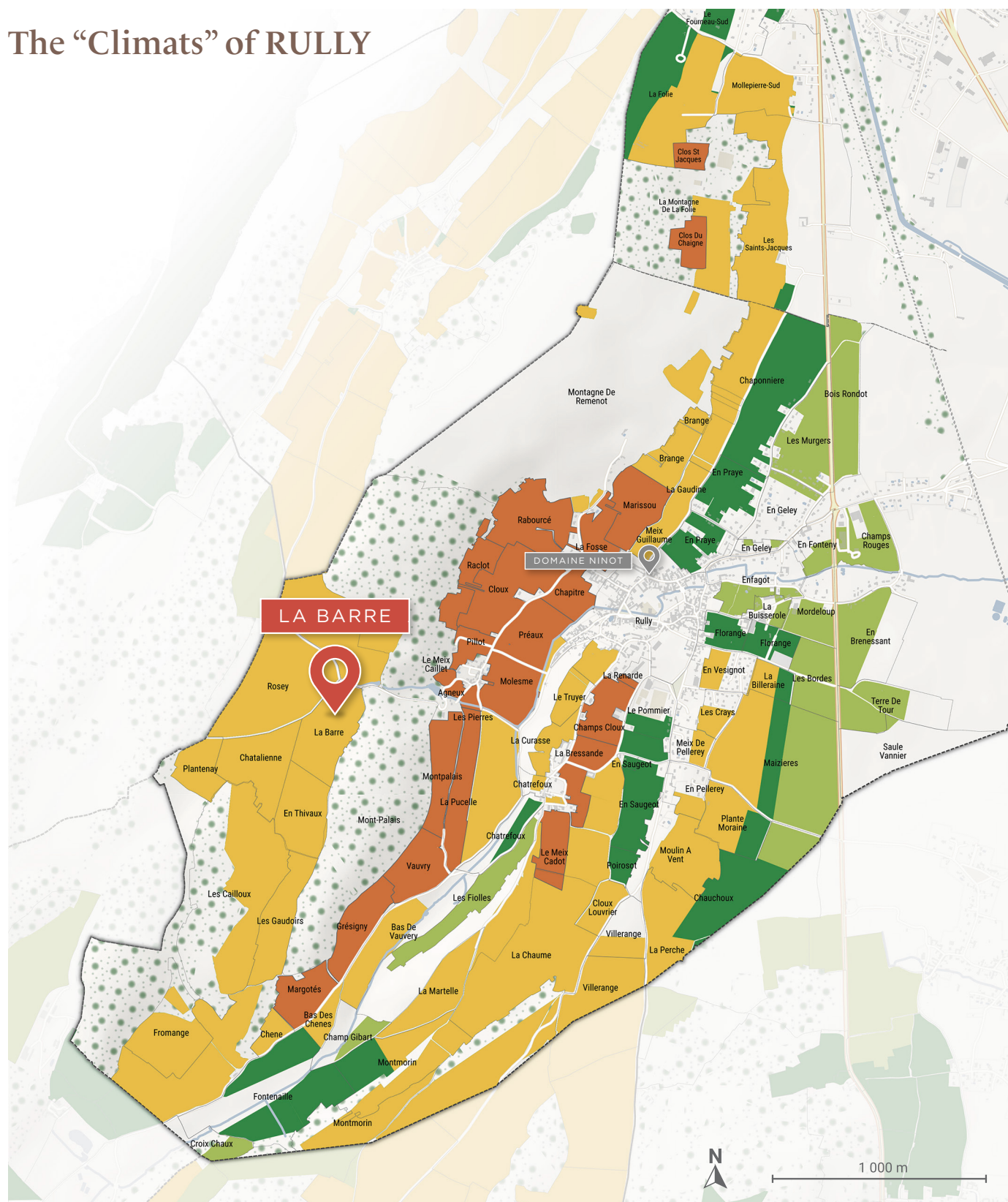


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Alcohol abuse is dangerous for your health, consume in moderation.

The “Climats” of RULLY




Source : Bourgogne Maps

 **Appellations Villages Premiers Crus**

 **Appellations Villages**

 **Regional Appellation Bourgogne:**
Bourgogne Côte Chalonnaise

 **Regional Appellation Bourgogne**

 **Regional Appellations:**
Coteaux Bourguignons, Bourgogne aligoté,
Bourgogne Passe-tout-grains, Bourgogne mousseux,
Crémant de Bourgogne

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