



PRODUCER PROFILE

Estate owned by: Philippe Trebignaud
Winemaker: Philippe Trebignaud
Estate founded: 1929
Region: Burgundy
Country: France

Domaine de la Saraziniere Macon Rouge "Les Devants" NV

TASTING NOTES

Planted in 1926 in at the "Les Devants" lieu-dit. Clay and limestone soils. Vinified and aged in French oak barrels (2nd to 7th wine) Hand harvested is followed by rigorous work on the sorting table and destemming. Traditional Burgundian vinification with cap punching and pumping over for 12 to 15 days of maceration without So2. The age of the vines combined with the work in the cellar give this wine body while keeping its fruit and peppery and spicy notes. To be drunk young but can be aged 5 to 10 years.

VINEYARD & PRODUCTION INFO

Vineyard size:	0.48 acres
Soil composition:	Clay, limestone
Training method:	Simple Guyot, double cordon de Royat
Yield/acre:	15.35 tons
Exposure:	Southern
Year vineyard planted:	1926 - 1935
Harvest time:	September
Bottles produced of this wine:	7500

WINEMAKING & AGING

Varietal composition:	100% White Juice Gamay
Fermentation container:	Oak barrels
Type of aging container:	Oak barrels
Size of aging container:	228
Type of oak:	french
Length of aging before bottling:	11 months

ANALYTICAL DATA

Alcohol:	13.0 %
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