



Domaine Taupenot-Merme Bourgogne Passetougrains NV

TASTING NOTES

The Bourgogne Passetougrains has an Intense color. It is fresh and fruity. Because it has low tannins, it offers a pleasant acidity and is soft. Pretty wine to be drunk young so that its fruit shows.

VINEYARD & PRODUCTION INFO

Vineyard size:	0.37 acres
Training method:	Royat & Guyot
Vines/acre:	4000
Year vineyard planted:	1986

WINEMAKING & AGING

Varietal composition:	50% Pinot Noir, 50% Gamay
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	9 days
Fermentation temperature:	91.4 °F
Maceration technique:	Punch down, pump over
Length of maceration:	21 days days
Malolactic fermentation:	Yes
Type of aging container:	Stainless Steel tanks
Size of aging container:	228
Length of aging before bottling:	12 months

ANALYTICAL DATA

Alcohol:	12.0 %
pH level:	3.37
Acidity:	0.38 g/L

PRODUCER PROFILE

Estate owned by: the Taupenot Family
Winemaker: Romain Taupenot
Region: Burgundy
Country: France