



Domaine Taupenot-Merme Gevrey-Chambertin 1er Cru Bel Air NV

TASTING NOTES

Deep intense color. Intense black and red berries aromas. Powerful wine blending soft tannins to acidity.

VINEYARD & PRODUCTION INFO

Vineyard size:	0.17 acres
Training method:	Guyot
Vines/acre:	4000
Year vineyard planted:	1974-1986

WINEMAKING & AGING

Varietal composition:	100% Pinot Noir
Fermentation container:	Stainless steel tanks
Length of alcoholic fermentation:	9 days
Fermentation temperature:	91 °F
Maceration technique:	Pump over
Length of maceration:	21 days days
Malolactic fermentation:	Yes
Type of aging container:	Oak barrels
Size of aging container:	228
Age of aging container:	30% New, balance 1-3 years
Type of oak:	Allier
Length of aging before bottling:	16 - 18 months

ANALYTICAL DATA

Alcohol:	13.38 %
pH level:	3.37
Acidity:	4.37 g/L

PRODUCER PROFILE

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