

# Domaine des Gandines Bourgogne Pinot Noir red 2023



DOMAINE  
DES  
GANDINES

## Product price:

**€126.00**

## Product features:

Area: BURGUNDY

Winemaker: Benjamin et Florent DANANCHET

Vintage: 2023

Appellation: Bourgogne

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified  
agriculture

RVF: 91/100

Cépage dominant: pinot noir

Alcool: 13

## Product short description:

**91/100 RVF.** The Burgundy pinot noir in all its splendor, and its simplicity as well. Crafted according to the rules of the art (cold pre-fermentation maceration for more aromas), it is unnecessary to wait for years; it should be enjoyed while fruity (sour cherry among others!).

## Product description:

**PRESENTATION OF THE DOMAINE DES GANDINES**  
**+ ALL ITS OTHER CUVEES IN STOCK**

Comments on this

**Domaine des Gandines Bourgogne Pinot Noir red 2023:**

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**La Revue du Vin de France** (J-E Simond, June 2025): 91/100. *Notes of peony in this floral, juicy wine, quite tender and soft.*

### **Technical sheet written by the domaine**

Bourgogne Pinot Noir is a red wine from a plot of Pinot Noir located in Péronne, where the vines are aged 30 to 60 years. The grapes, hand-harvested, are sorted before being placed in the tank to eliminate those that are under-ripe or affected by rot.

### **Vinification and aging:**

Manual harvest

100% destemming

Maceration of 16 days with light pump-overs

Natural fermentation with indigenous yeasts without added sulfites

Malolactic fermentation (MLF)

Aging on lees in oak barrels for 10 months without added sulfites

No filtration

Bottled in our cellars at the end of July 2023

Total sulfite dose: 15 mg/L

**Tasting notes:** Clear ruby color, fresh and fruity wine, evolving with notes of Morello cherries and spices. The tannins are firm and present on the palate. This Bourgogne Pinot Noir will pair perfectly with charcuterie, grilled meats, and rich cheeses.

**Gastronomy:** charcuterie, grilled meats, traditional cuisine, and rich cheeses.

**Cellaring:** The Bourgogne Pinot Noir 2023 can be enjoyed now or kept for 5 to 7 years. It offers its full potential after 2 years of aging.