

Domaine des Gandines Bourgogne "Les Frangins" red 2022 MAGNUM



DOMAINE
DES
GANDINES

Product price:

€168.00

Product features:

Area: BURGUNDY

Winemaker: Benjamin et Florent DANANCHET

Vintage: 2022

Appellation: Bourgogne

Color: red

Unit Price: + 50 €

Size: 150cl

organic or not: biodynamic and organic certified
agriculture

RVF: 90/100

Cépage dominant: pinot noir

Alcool: 13,5

Product short description:

90/100 RVF. The great cuvée in red from this famous domaine des Gandines impresses us a little more with each new vintage. The Dananchet brothers are doing wonders with their family domaine (and a lot of work!). An elegant pinot noir from southern Burgundy, with beautiful soft and silky tannins and a lovely aromatic expression. Very successful in 2022.

Product description:

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

Comments on this

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RVF Guide to the Best Wines of France 2025 (August 2024): **90/100**. *Lovely reds, although Les Frangins is marked by wood.*

Technical sheet written by the domaine

Wine from old vines of Pinot Noir cultivated using Organic Farming since 2004, this cuvée aged for 12 months in Burgundy barrels has been vinified without sulfites. It is an elegant wine, with beautiful soft and silky tannins. Great aromatic expression and finesse for a great Pinot Noir from southern Burgundy.

Grapes: Pinot Noir (100%)

VINIFICATION

Organic farming on clay-limestone soils.

Manual harvesting.

Total destemming, use of indigenous yeasts, unfiltered.

Aging in oak barrels, traditional cork closure.

TASTING

EYE: Deep ruby color, carmine reflections.

NOSE: Aromatic, complex, subtle aromas of rose, red fruits, toasted notes, undergrowth.

SERVICE

SERVICE TEMPERATURE: Between 16° and 18°

AGING POTENTIAL: To be consumed between 2024 and 2028

FOOD AND WINE PAIRINGS: Lamb chops, red meats in sauce, veal escalope, white meats in sauce, duck breast