

Domaine des Gandines Bourgogne Pinot Noir "cuvée unique" red 2024



DOMAINE
DES
GANDINES

Product price:

€132.00

Product features:

Area: BURGUNDY

Winemaker: Benjamin et Florent DANANCHET

Vintage: 2024

Appellation: Bourgogne

Color: red

Unit Price: 20-30 €

Size: 75cl

organic or not: biodynamic and organic certified
agriculture

Cépage dominant: pinot noir

Alcool: 13,5

Product short description:

The Burgundian Pinot Noir in all its splendor. Crafted according to the rules of the art (cold pre-fermentation maceration for more aromas), there is no need to wait for years, enjoy it with its fruitiness (morello cherry among others!). For the 2024 vintage, the cuvée Pinot Noir is the only red Burgundy cuvée from the domaine. It brings together the Pinot Noirs from the prestigious cuvée "Les Frangins" and those from the "normal" cuvée. Therefore, expect a quality superior to that of the usual "Pinot Noir."

Product description:

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

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Technical sheet written by the domaine

The Bourgogne Pinot Noir "cuvée unique" 2024 is a red wine from a Pinot Noir plot located in Péronne, where the vines are aged between 30 and 60 years, as well as from a plot of very vieilles vignes usually isolated in the prestigious cuvée named "Les Frangins". The grapes, harvested by hand, are sorted before being placed in vats to remove any that are unripe or affected by rot.

Vinification and aging:

Manual harvest

100% destemming of grapes

16-day maceration with gentle 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

Total sulfite dose: 15 mg/L

Tasting notes: Clear ruby color, fresh wine, fruity, developing 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 can be enjoyed now or kept for 5 to 7 years. It offers its full potential after 2 years of cellaring.

If you like wines from Domaine des Gandines, you may also enjoy those from the [domaine JACQUESON](#)