

2018

✧+ *Parcelle*

- ✧ Varietal Pinot Noir
- ✧ Color red
- ✧ Surface 0.25 ha
- ✧ Exposure East
- ✧ Soil clay and limestone
- ✧ Vine age 25

✧+ *Viticulture*

We provide traditional manual culture work and care to the vine from november to July: cordon de royat pruning, ploughing, debudding for yield control, shot knitting and only when necessary spraying against the vine diseases.
The time and care we give to the vine is key to wine quality.

✧+ *Winemaking*

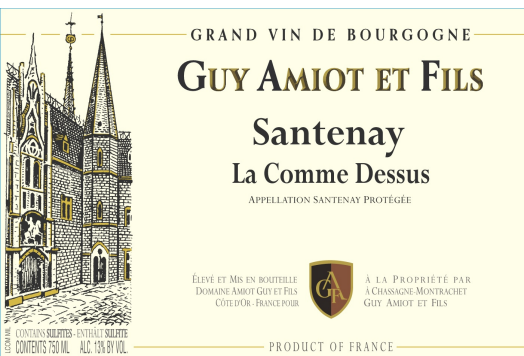
First steps include a few days of pre-fermentation cold maceration, followed by about 10 days of alcoholic fermentation in stainless steel tank, skin crushing, ageing partly in tank (2/3) and oak (1/3).
Then comes natural malolactic fermentation at cellar temperature (13 to 14° C).
After 12 months of ageing, the wine is pumped back to one tank for bottling preparation.

✧+ *Tasting*

"A (more) sauvage nose is comprised by notes of humus, pepper, warm earth and ripe black cherry scents. The tighter and more serious medium bodied flavor exude evident minerality on the muscular, built-to-age and youthfully austere finale. This moderately rustic effort will require at least some patience.
(28-91) / 2026+
Tasting note by Allen Meadows.

✧+ *Vintage 2018*

2018 is a "Grand" vintage: solar, powerful, generous... we wish we had more like this one in Burgundy!
Hot summer temperatures and dry weather made a sane and ripe crop.
Our old vines were able to dig in the soil depth to ensure their nurishing until the harvest that started on a sunny september 13.
Particularly high yields and alcoholic degrees (up to 15%/alc in some plots) needed a precise follow-up of winemaking in turning all sugar in alcohol.
It results in exceptionally fruity and strong chardonnays and, above all, pinot noirs... thank you Mother Nature !



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