

Domaine Borgeot,
Santenay Rouge `Vieilles Vignes` 2021
Bourgogne, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Laurent and Pascal Borgeot
Closure	Natural Cork
ABV	13%
Bottle Sizes	75cl

PRODUCER

Domaine Borgeot is situated in the village of Rémigny in the Côte de Beaune. It was created in 1903 and is now run by fourth generation brothers Laurent and Pascal Borgeot. Their 23 hectares are in the villages of Bouzeron, Santenay, Chassagne-Montrachet and Puligny-Montrachet. The magic of Domaine Borgeot lies in the two people who make these charming wines. Pascal is calm, measured and brings an element of control over Laurent, who cannot sit still for one minute. As the saying goes in Burgundy, if you look at the person behind the wines, you will get an idea of the style of wine in your glass. Domaine Borgeot wines exhibit the calm restraint of Pascal balanced with the exuberance and liveliness of Laurent.

VINEYARDS

The vineyards lie in Santenay, one of the most southerly wine-producing villages of the Côte de Beaune. The soils are largely comprised of clay limestone marl. The Pinot Noir vines are on average 80 years old and produce low yields of grapes packed full of flavour. The vineyards are farmed sustainably following the 'lutte raisonnée' principles, meaning they avoid the use of chemicals and pesticides wherever possible. All harvesting is done by hand.

VINTAGE

The 2021 vintage was a difficult year in Burgundy. After a mild winter and a cold spell in spring, temperatures rose significantly to summer levels during late March-early April. This caused the vines to bud earlier than usual, which left fragile buds vulnerable. During early April, there was a sudden drop in temperature, with extremes of -8°C. Temperatures were warm during the summer, and flowering took place in July. Substantial soil water reserves allowed the grapes to ripen slowly at their own pace and recover from earlier vine stress due to the harsh conditions. Despite being one of the smallest vintages ever in Burgundy, it offers a very nice and subtle representation of each site and the wines are characterised by freshness and great finesse.

VINIFICATION

Upon arrival at the winery, the hand-harvested grapes are carefully sorted and then destemmed. The vinification process is a blend of traditional Burgundian and modern techniques. The grapes are cooled before fermentation, which takes place in open vats for 14 to 18 days. Pigeage and pump overs take place daily. After fermentation, the wine is aged for 11 months - 15% in new oak barrels and 85% in one to five-year-old barrels. The wine was bottled at the Domaine at the end of August.

TASTING NOTES

Bright ruby in colour. On the nose the wine has notes of ripe cherry, raspberry and blackberry married with hints of spice and toast from the time in oak. On the palate, the wine is medium bodied, with lively acidity, fine tannins and a lingering finish.