

Domaine Borgeot,
Santenay Rouge `Vieilles Vignes` 2022
Santenay, Burgundy, France



Grape Varieties	100% Pinot Noir
Winemaker	Laurent and Pascal Borgeot
Closure	Natural Cork
ABV	13%
Residual Sugar	0.5g/L
Acidity	5.1g/L
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 "youngest" Pinot Noir vines are 65 years old and the "oldest" are between 85-90 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

Following the challenges of 2021, the 2022 vintage in Burgundy was characterised by abundance and excellence. Despite heatwaves and the largest drought in Burgundy since 1976, 2022 emerged as a generous vintage, with excellent quality and yields far exceeding the three previous years. The growing season began with a cold winter, which delayed budburst and ensured most vineyards escaped April frosts unscathed. Optimal spring conditions followed and the vines grew quickly, with flowering taking place in mid-May. The summer was hot and dry, yet rain showers at the end of June replenished water reserves and allowed vines to thrive. Harvest began at the end of August and lasted until mid-September and the quality of the fruit harvested was excellent, with vibrant aromatics and balancing acidity.

VINIFICATION

The grapes were carefully hand harvested so no sorting was necessary at the winery. 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. Pigéage and pump overs take place daily. After fermentation, the wine is aged for 11 months - 20% in new oak barrels and 60% in one to five-year-old barrels, and 20% in tank. 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.