



FINE WINES OF WESTERN AUSTRALIA AND BURGUNDY

2012 MARCHAND & BURCH BOURGOGNE PINOT NOIR

Appellation d'origine Controlée: Bourgogne

Producing Commune: This Bourgogne is from the village of Pommard.

Soils: Mix of clay & limestone.

Ageing: Aged in French oak barrels for 18 months and then transferred to tank. No new oak was used. 21 months of

ageing in total. All of the ageing operations were carried out with reference to the lunar calendar. One racking during the ageing. No fining but with a light filtration.

Tasting Notes: The wine colour is light to medium in intensity and the

hue is garnet. Aromas are subtle and primarily of tart cherry, red currants and cured meat with suggestions of

earth, anise and cacao that scent the bouquet.

Just as the weight of the palate reflects the wine colour, so the flavours recall the bouquet. The palate has both soft and firm textural components expected in young Burgundy from this crafted combination of spiced red fruits, youthful tannins and bright acidity. The wine is typically Burgundy in its expression of savoury, sweet and spice notes in a mid-weight structure.

In time its distinct elements of aroma, flavour and texture will meld into a smooth and most multiflorous

drink.





Alcohol: 13.0 v/v

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