

MAISON JANE EYRE

Savigny-lès-Beaune Rouge 1er Cru 'Les Vergelesses'

Burgundy's next generation of talent isn't necessarily Burgundy-born. Sometimes, the breath of fresh air tradition needs can come from the other side of the world. Australian-born Jane Eyre joined her first harvest in Burgundy in 1998; the rest, as is said, is history. After a series of stages with lauded names such as Ernst Loosen in Germany's Mosel and Frédéric Mugnier in Chambolle-Musigny, she began in 2011 making her own wines as a micro-négociant, sharing winery space with no other than Dominique Lafon. With a style that recalls the elegance and intensity of fine Burgundy from the sisters Mugneret, Jane Eyre's natural touch with Pinot Noir is both inspiring and irresistible. Crafted in limited quantities and by hand, her wines capture the pure red fruit and mineral essence of classically styled Pinot Noir.

WINERY: Maison Jane Eyre WINEMAKER: Jane Eyre ESTABLISHED: 2011

REGION: FRANCE • Burgundy • Meursault **APPELLATION:** Savigny-lès-Beaune AOC

BLEND: 100% Pinot Noir

VINEYARDS: Selected (purchased) grapes from premier cru vineyard 'Les Vergelesses,' facing southeast. Soils combine limestone marl and sand.

AGE OF VINES: 15-50 years

WINEMAKING: Hand-harvested. Mostly destemmed with 20% whole cluster; fermented on indigenous yeasts in temperature-controlled, stainless steel tank. Aged in French oak barrels, with 25% new wood, for 12 months. Bottled unfined and unfiltered, with minimal sulfur addition.

TASTING IMPRESSIONS: Aromas of red and black berries, violets, light pepper. Round, plush and layered; tannins are refined. Flavors of red berry fruit, baking spices.

PAIRING SUGGESTIONS: Roasted duck with dried fruit; Comté or other hard French cheese

