



DOMAINE OLIVIER MORIN

Bourgogne Chitry Rouge 'Constance'

Since 1992, when Olivier Morin left a life in the music industry to take over his family's domaine in the medieval town of Chitry-le-Fort, essentially trading in his turntables for a tractor, Olivier has never looked back. Crucially, the vineyards of Chitry (she-TREE) share exactly the same chalky, Kimmeridgian soils as Chablis, just a few miles away. Olivier and his wife Nelly tend their Chardonnay and Pinot Noir vines according to organic practices, for character-rich wines that transcend this modest appellation with their resonant flavors and stunning complexity. What's more, Morin Bourgogne Chitry offers outstanding value.

WINERY: Domaine Olivier Morin

WINEMAKER: Olivier Morin

ESTABLISHED: 1992

REGION: FRANCE • Burgundy • Chitry-le-Fort

APPELLATION: Bourgogne Chitry AOC

BLEND: 100% Pinot Noir

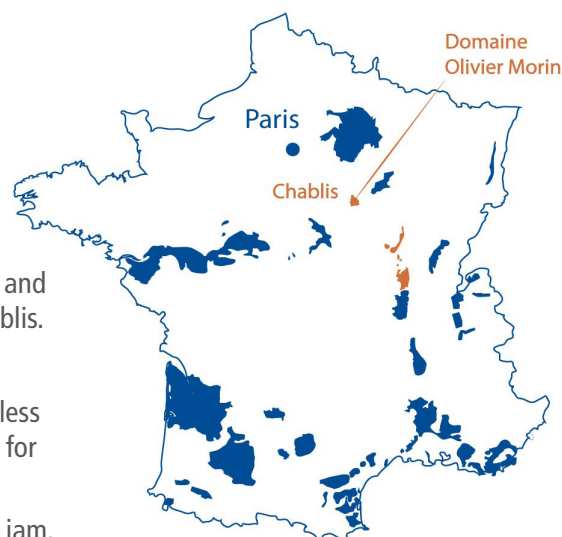
VINEYARDS: Estate vineyards total some five acres in Chitry, on south/southeast-facing hillsides, at 600 feet in altitude. Soils are a mix of marl and clay with Portlandian limestone, similar to the terroir of neighboring Chablis.

AGE OF VINES: 30 to 50 years

WINEMAKING: Destemmed; fermented in temperature-controlled, stainless steel tanks on indigenous yeasts. Aged in French oak barrels (10% new) for one year. Bottled unfiltered.

TASTING IMPRESSIONS: Aromas of red cherry, red roses, pomegranate jam, light spice. Moderate, suave tannins; great balance.

PAIRING SUGGESTIONS: Pork terrine; grilled sausages with herbs; richer fish



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