

DOMAINE OLIVIER MORIN Bourgogne Pinot Noir 'Circonstances'

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 AOC

BLEND: 100% Pinot Noir

VINEYARDS: Estate vineyards total some five acres in Chitry, on south/ southeast-facing hillsides. Soils mix marl and clay with Portlandian limestone, similar to the terroir of neighboring Chablis. For this particular wine, grapes were also sourced (purchased) from nearby villages, rated Bourgogne Rouge.

AGE OF VINES: 20 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

NOTES: 'Circonstances' is indeed a wine of "circumstance." In 2016, the Chablis region suffered disasterous spring weather, with both hail and frost. Facing significant crop losses, local growers supported each other, sourcing grapes from those who had enough to spare.

