

DOMAINE BOURGOGNE-DEVAUX Hautes-Côtes de Beaune Rouge 'En Pussey'

The Bourgogne-Devaux family has made its home in the vine-covered hills of Meloisey, in the Hautes-Côtes, since the late 1800s. Winemaker Luc Bourgogne (a name more than suitable for a winemaker) represents the fourth generation of vine growers from his extended clan. This modest estate speaks of Burgundian history: pictures of relatives on sepia-tinted paper line the family's cellar walls, pre-war harvests with wicker baskets and workers with wide, sunny grins; the cellar's weather-worn wooden doors reveal an ancient basket press that has seen many vintages. With just six acres of vines in the Hautes-Côtes and in neighboring Pommard, the family is able to do everything by hand. Such attention translates to delicately perfumed, full-flavored wines that are a joy to taste and savor.

WINERY: Domaine Bourgogne-Devaux

WINEMAKER: Luc Bourgogne

ESTABLISHED: 1899

REGION: FRANCE • Burgundy • Meloisey **APPELLATION:** Hautes-Côtes de Beaune AOC

BLEND: 100% Pinot Noir

VINEYARDS: A selection of fruit from lieu-dit 'En Pussey,' facing south on a gradual slope, at 900 feet above sea level, near the village of Meloisey. Soils are deep and rich in clay and marl, with lots of stones.

AGE OF VINES: 40+ years

WINEMAKING: Hand-harvested. Partially destemmed; fermented in cement tanks on selected yeasts. Aged in French oak barrels (10-20% new) for one year. Unfined.

TASTING IMPRESSIONS: Aromas of ripe raspberry and red cherry, light peppery spice. Dominated by red, ripe fruit; suave tannins.

PAIRING SUGGESTIONS: Pork sausages; roasted duck with dried fruit;

Comté or other fruity, aged cheese

