

DOMAINE  
RENAUD BOYER

Meursault, France

# BOURGOGNE 2010

## *Les Riaux*

**CERTIFIED ORGANIC / BIODYNAMIC**

BC Retail \$25.99 (SPEC) + 222489

Cultivated organically since 1985, the **Renaud Boyer** Bourgogne vineyard faces south at the foot of the slopes of Puligny near the commune of Corpeaux (in the famous Puligny-Montrachet sub-region of Burgundy). The talented young winemaker from Meursault was given trust of the vineyards owned by his uncle Thierry Guyot (a forerunner of the organic/biodynamic movement in Burgundy in the mid-1980's), to continue to nurture the 40 year-old vines in deep, silty-clay soil, which has been cultivated organically and biodynamically for over 25 years. Renaud continues to work the soil organically with very little cellar intervention - no added yeast, enzymes or other additives. Viniculture, harvesting and vinification is 100% manual and estate-based.

The **2010 Bourgogne** is a full-bodied pinot noir aged in middle oak barrels on fine lees. Brick-red in colour with floral aromas of rose, peony and violet, this wine is typical of the vintage, fresh and eloquent with flavours of spice and flinty minerality on the palate, with beautiful acidity and very good balance.

Drinkable now and for the next 4-8 years, this Bourgogne pairs very well with crustaceans, salmon and other seafoods, poultry in cream sauces, red meats and game, liver pâtés, ripe local cheeses and mushroom sauces.

### Technical Data

Pinot Noir 100%, manually harvested and processed

Average Age of Vines: 40 years

Vinification: 20-day whole grape fermentation then 18 months stainless steel on fine lees.

Ageing Potential: 4-8 years

Soil: Deep silty-clay

Vineyard location: Puligny slopes, southern exposure

12% alc./vol.

Case 12 x 750 ml



+222489

 Choice Import Agencies