

Domaine  
Serge Dagueneau  
&  
Filles

Pouilly-Sur-Loire, France



*Les Montées  
de Saint Lay*

# PINOT BEURROT 2012

IGP CÔTES DE LA CHARITÉ

BC Wholesale \$22.49 (SPEC) +658294



## 92 points Robert Parker

*“Another remarkable wine from Serge Dagueneau is the rich and round 2012 Cotes de la Charite Pinot Beurrot Les Montees de Saint Lay from a 0.3-ha parcel which has been aged for almost one year in demi-muid barrels (600 l). Pinot Beurrot is the Burgundian name for Pinot Gris, and there surely are not many Pinot Gris of that (Viognier-like) kind I know from anywhere else. Copper (or greyish-pink) colored, this intense and delicious wine offers a quite aromatic and refined nose with yeasty flavored ripe red pears, ripe apricots, honey, ginger, torrone, and freshly cooked apples on a biscuit cake. This lovely full-bodied Pinot Gris is round, unctuous and almost “sweet” due to its power and ripeness, whereas the delicate acidity is very well-integrated and gives this expressive special Pinot an animating finish with a delicate nutty aroma (almonds). Poultry with corn must be delicious with it. Drink until 2018.” — S. Reinhardt / RobertParker.com #215, October 2014*

“Pinot Beurrot” is the Burgundian name for Pinot Gris. The variety comes into its own on the slopes of St Lay in the Loire Valley south of Pouilly-sur-Loire, fully expressing its character and potential. A very round and surprisingly aromatic wine, with barrel maturation ensuring a well-structured balance.

**Tasting notes:** the wine is superbly round, full-bodied and unctuous in the mouth with good length. Aromas of dried fruit, apricot, honey and mead mingle with notes of gingerbread, vanilla, fresh butter and almonds. As with the other wines of Serge Dagueneau, it displays long length and superb balance.

**A treat with poultry dishes, foie gras, lobster and cheeses.**

### Technical Data

Pinot Gris 100%

Yield: 40 hl/ha yield of total prod 0.3 ha

Vinification: hand-harvested and selected, fermented and matured in demi-muid (600-litre) barrels for 9 to 12 months.

Acidity: 4.2 T.A.

Soil: Chalky clay with ferruginous traces.

13% alc./vol.

Case 12 x 750 ml



Choice Import Agencies



+658294