

DOMAINE BÄRTSCHI – LA PENEDIA

Bugey



APPELLATION: Manicle

BLEND: Pinot Noir

WINEMAKER: Domaine Bärtschi

VINEYARD: _____

Manicle is a small AOC at the southern apex of the Jura mountain range. Pinot for this cuvee comes from a south facing site outside the main clos, with darker clay/limestone soil. Vines are around 70 years old, and are a massale selection of Pinot Fine, a clone with small bunches and berries. The vineyard is at around 400 metres above sea level, and is surrounded by high mountains which channel fresh air during the night giving a high diurnal range.

VITICULTURE: _____

All vineyard work is by hand. Farming is certified organic, and some biodynamic preparations are used.

WINEMAKING: _____

The grapes are hand harvested, 100% wholebunch. They go straight into tank and undergo one week of carbonic maceration. Then they start to pump over once every 2 days – frequency depending on the ripeness and tannin structure of the grapes. Fermentation is around three weeks with indigenous yeasts. They do some punch downs towards the end. Wine is pressed into one-, two- and three-year-old Burgundy barrels. The wine undergoes malo in barrel and spends 12-13 months before bottling without filtration.

WEBSITE: <https://domaine-bartschi.business.site/>

This wine is suitable for vegans and vegetarians.



TASTING NOTES: _____

Sophisticated, age-worthy Pinot Noir with bags of layered dark berry fruit and complex spicy oak and stem characters.