



DOMAINE  
THOMAS-COLLARDOT

## CÔTEAUX BOURGUIGNONS Le Pierrot

GRAPE VARIETY: Pinot Noir - Gamay

SOIL: Clay and limestone

CLIMAT: This cuvée was produced in memory of Pierre Thomas, Jacqueline's father and Matthieu Collardot's Grand Father.

PLOT: The Gamays are located in the place called “La corvée aux moines” where 16a34 were planted in the 1950s. The Pinot Noir is located in the “Les petits Poiriers” climat.

HARVEST: By hand in small pierced boxes.

### VINIFICATION & AGING:

100% whole cluster, cold vatting and pre-fermentation maceration for a few days. Vatting for 6 to 10 days with daily pumping over. A few pigeages are carried out when the stalks are brown. Aged in oak barrels for 10 to 12 months, assembly in stainless steel vats for 3 months

TASTING: A deep and intense garnet color with ruby reflections. A fine and powerful nose of red fruits enhanced by delicate vegetal notes. A fresh and delicious palate, with aromas of candied fruit enhanced by spicy notes.

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