



VERTU VIN

Label: Domaine Begude

Appellation: Pinot Noir 2009

Grape Variety: 100% Pinot Noir 21 year old vines.

Location: 400m up in the foothills of the Pyrenees in the Limoux region of the Languedoc.

Soil Type: Clay-Limestone

Yields: 38 hl/ha

Viticulture: Our governing philosophy in the vineyard is to promote a healthy sustainable environment, giving us grapes of the very highest natural quality. Maintaining a healthy living soil is a crucial element of this. Consequently, we fertilise using only organic sheep & cow manure so that the soil is packed with live micro organisms & beneficial bacteria. To guard this balance, we weedkill mechanically rather than chemically & encourage the growth of green manures. We take a biodynamic approach to enhance this further & pay careful attention to the lunar calendar, especially at planting, pruning & harvest time.

Vinification: Hand harvested 5th September 2009. Cold soak maceration for 3 days followed by gentle pressing. Fermented in stainless steel tank at 22° to 25°C. No filtration to ensure optimum freshness of fruit. Cuvée of 2750 bottles.

Bottling: January 2010 on the property.

RS: 0.68 ; **PH:** 3.01 ; **Acidity:** 3.93 ; **Alc:** 11.88%

Tasting notes: This wine is packed full of seductive red cherry & wild strawberry fruit. A pure delight with steak & other red meats. Serve at 13-15C

