

**Mortet Bourgogne Cote d'Or Rouge**  
**Domaine Thierry Mortet**  
**France - Burgundy - Bourgogne Cote d'Or**

A parcel of 90 ares, one part is 20 years old and the other part is 55 years old. Its is called Les Pressonniers, in Gevrey-Chambertin.

Bourgogne Rouge Côte d'Or comes from a plot of Gevrey-Chambertin vines, giving delicate fruit and body, as well as the character and complexity of the Gevrey-Chambertin terroir.

## Specifications

<b>Appellation</b>	Bourgogne Cote d'Or
<b>Wine Type</b>	Red
<b>Varietals</b>	100% Pinot Noir
<b>Age of Vines</b>	One part 20 years old, the other part 50 years old
<b>Soil type</b>	Clay and Limestone
<b>Vinification</b>	No irrigation. Harvested by hand. Sorting in the vineyards and on table upon arrival. 100% destemmed. Fermented in tank. Aged in tanks and barrels. Malolactic fermentation in tanks. Punch down during maceration and fermentation. Aging 3 months in stainless steel tank and then in old oak barrels (size 228L) for 11 months. Filtered with Kieselgur. /> RS: Acidity: 3,9g/L
<b>Production</b>	583 (9-liter cases)
<b>Pairings</b>	Fish, white meat, poultry



## Codes, Weights and Measures

<b>UPC</b>	7 84585 03181 8
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 03181 5
<b>Case Weight</b>	38
<b>Cases/Pallet</b>	49
<b>Layers/Pallet</b>	7
<b>ABV</b>	12.50%
<b>SRP</b>	\$ 40.00 USD 750mL Bottle