



# DOMAINE DESERTAUX-FERRAND BOURGOGNE PINOT NOIR

**COTE D'OR** The name of this most famous area in Burgundy might mean 'golden slope', perhaps evoking its beautiful autumnal tints, but it is in fact an abbreviation of Côte d'Orient - a reference to the fact that the escarpment on which the vines flourish faces east. This escarpment is the fault line separating the hills of the Morvan from the plain of the Saône. 150 million years ago the plain was an inland sea, and the rock is predominantly limestone, which favors both Pinot Noir and Chardonnay grapes.

## Desertaux-Ferrand is located in the heart of the Côte d'Or

**THE BOURGOGNE AND THE COTE DE NUITS AOC** The Côte de Nuits is the northern part of the Cote d'Or, the limestone ridge that is home to the great names of Burgundy wine. It extends from Dijon to Corgoloin, just south of Nuits-Saint-Georges. The Bourgogne AOC (purple color on the map) lies on the valley floor. In the case of Domaine Desertaux-Ferrand, the vineyards lie right below their Cotes de Nuits AOC vineyards (orange color), in both sides of the winery.

**THE DOMAINE** Located in Corgoloin, the Domaine Desertaux-Ferrand was founded in 1999 by Amable Desertaux. He built a house, a cellar and a tank room. His wife being originally from that town south of Nuits-Saint-Georges, they owned a few vines: roughly 3 ha / 7 acres. But this surface hasn't evolved for the following 60 years.



Genevieve, Vincent and Christine

Things dramatically changed when his grandson, Bernard Désertaux, and his wife Janine Ferrand brought the estate to 12 ha / 28 acres and started focusing on bottling their wine in 1965. (today, most of the production is sold to the general public. 20% is exported).

Two of their children have decided to take the reins of the domaine. After Christine in 1995, her brother Vincent and his wife Geneviève left Paris and moved to the domain in January 2000. And they focused on purchasing properties from new appellations. Since 2000, they've purchased land in Beaune 1er Cru, Pommard, Meursault 1er Cru and Ladoix. Today, they own 14 ha / 33 acres.

In 1996, the domain invested in a new building in order to produce even more qualitative wines: a new cellar

for ageing, a new storage cellar, and a new tank room. In 1999, a new tasting room was built in the old stable.

**SUSTAINABILITY** The Domaine Desertaux-Ferrand use as little herbicides and pesticides as possible. Only if this is a necessity (ie: extreme humidity). All wines are made with indigenous yeast.

**GRAPE** 100% Pinot noir / Age of the vines: 35 years / Yield: 48 hl/ha

**TERROIR** south-east exposure, clay and limestone

**WINEMAKING** Traditionnal Burgundy winemaking. Destemming (95%), cold maceration for 3 to 5 days, 15 day-fermentation.

**AGEING** In oak for 12 months. Bottled at the estate.

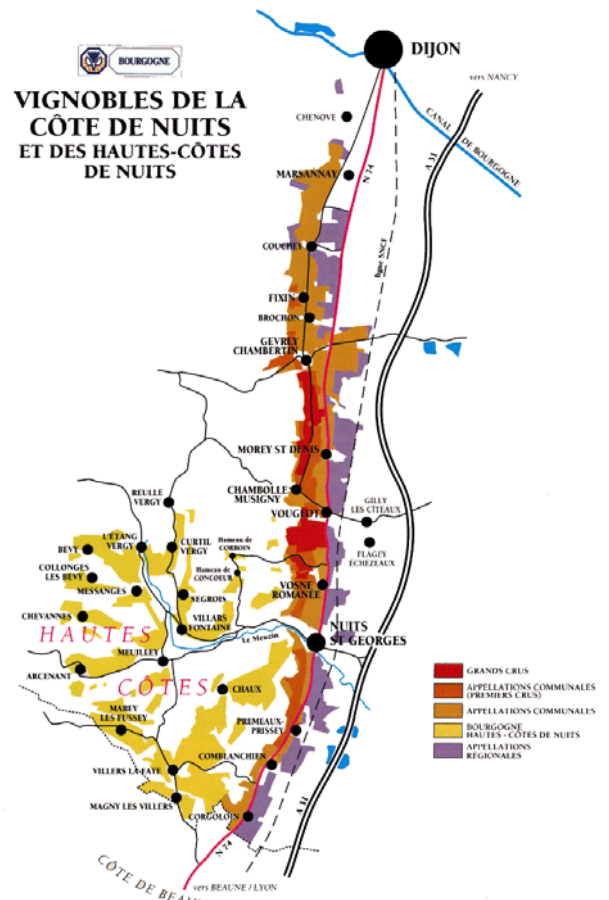
### TASTING NOTES

**Bright black - cherry color and intense aromas of stewed fruit on the nose.**

**THE COTE DE NUITS AND THE COTE DE BEAUNE** have real differences in their soils. The limestones of the Cotes de Nuits are older - about 160 to 185 million years old (the Middle Jurassic era). This strata-package goes underground and south of Corgoloin (limit between both AOCs), we are on younger, Upper-Jurassic soils, laid down 141-154 million years ago.

But, do the different soils account for the different styles of wine and, if so, how? The trouble is that apparently similar soil mixtures turn up in both Cotes. The soil scientist Claude Bourguignon says that the difference between the geological age of the soils is only slight. And, when you look at the percentage of clay to limestone in each case, there is no difference at all, he adds. But there is, he says, a difference between the types of clay. The clays of the Cotes de Nuits are significantly heavier and better at water retention. So, this means that grapes grown on them will have a longer ripening period, which of course suits Pinot Noir. In the Cotes de Beaune, they're less retentive and this is right for Chardonnay, which is an earlier-ripening variety.

### VIGNOBLES DE LA CÔTE DE NUITS ET DES HAUTES-CÔTES DE NUITS



**FOOD PAIRING** Versatile with all kinds of food especially charcuterie and white meats, escargots, cheeses (Brie, Brillat-Savarin, Cantal, Salers). Serve at cellar temp.