

Producer Information: From their domaine in Pommard, **Daniel & David Rebourgeon**, father & son, tend 7.5 hectares, divided between many well regarded holdings in the appellations of Beaune, Volnay and Pommard, planted entirely to Pinot Noir and averaging more than 40 years with the oldest parcels of Pommard planted in 1902. The viticultural practices eschew the use of any chemical treatments but rather pay great attention to the long-term health and vitality of the land. Meticulous work in the vineyard throughout the year such as severe winter pruning, de-budding in May, green harvesting in July as necessary remain the necessary work of reducing yields and deliver ripe, concentrated fruit to the cellar door.

Harvesting is entirely by hand and into small cases respecting the integrity of the fruit until the time of pressing. The vinification is “classic” as Daniel likes to say. However, 100% de-stemming and cold pre-fermentations were not likely a “traditional” practice in Burgundy. Fermentations take place only in the presence of naturally occurring yeasts to respect the character of each terroir, and unfold in temperature controlled tanks which last up to 14 days. All of his wines rest in barrel, no more than 1/3 new oak, from 14 to 18 months, depending on the parcel and dictated by the character of the vintage.

Tasting through the range, a common theme emerges: great purity and depth of fruit, compelling aromatics of sweet cherry fruit, elegance, finesse and restraint alongside a sturdy framework of minerality and structure that provides for wines with fantastic long-term ageing potential.

The wines from Domaine Rebourgeon-Mure are a fine illustration of the notion that there still remain outstanding artisan producers of Pinot Noir in Burgundy, quietly practicing the disciplined and painstaking work of their *métier*, virtually unknown to Burgundy nuts here in the U.S. market. Like the man himself, these wines of Daniel Rebourgeon are a quiet and gentle reminder of the balance and delicacy which draws us to this remarkable grape and to this remarkable region in the first place.

Volnay, 2006

Terroir: Two separate parcels compose this bottling, *Les Pluchots*, planted in 1932 and *Les Aussey*, planted in 1985.

Vinification: All of the fruit is 100% de-stemmed and inspected in the cellar before going into temperature regulated, glass-lined, cement tanks for a 5 day cold pre-fermentation. The alcoholic fermentations take place afterward in the presence of only naturally occurring yeasts and are generally completed within 14 days. During the first week, there are 2 to 3 daily *pigeages* followed by daily *remontages* during the second week. This regimen is of course adjusted in accord with the character of the vintage and with the particularities of the parcel.

Grape Varieties: 100 % Pinot Noir

Elevage: Following fermentation, ageing takes place in *Allier* and *Tronçais* barrels, standard *pièce* of 228 litres, on average 30% of which are new, depending on the parcel and lasts from 13 to 18 months, according to the cuvées, before being bottled with a light filtration.

Tasting Notes: A seductive nose of sweet, ripe strawberry and cherry fruit liquor, freshly macerated, is first to envelop the senses. In the mouth there is a charming balance between the attractive basket of red fruits with suggestions of darker more wild aromas from the forest and delightful acidity which renders the entire package unassumingly delightful.

Production: Approximately 2500 bottles.

