

# ALBERT PONNELLE 'LES TILLEULS' BOURGOGNE ROUGE

## 2022

**Country**  
France

**Region**  
Burgundy

**Varietal**  
Pinot Noir

**Winemaker**  
Pinot Noir

**Alcohol Content**  
13%

**Total Sulfur**  
No data

**Residual Sugar**  
No data

**Acidity**  
No data



### HISTORY

Pierre-Lazare Ponnelle founded his winery and vineyards in 1870. He developed his business successfully while conducting a number of research projects looking at wine-making processes and understanding fermentation. This led him to collaborate with Louis Pasteur, who at the time lived in Dôle, near Beaune, the wine capital of Burgundy.

Today, the 5th generation of winemakers, his great-great-grandson Pierre Ponnelle, manages the estate and vineyards across various Côte de Beaune and Côte de Nuits vineyards, farming organically and biodynamically with their most trusted and hardworking employee- the family horse, who ploughs every row.

Teas of valerian, garlic, nettle, clay and other plants are used as herb and pest management while maintaining healthy biodiversity in the soil, all regulated by lunar calendar.

### VINIFICATION and MATURATION

Hand harvested and de-stemmed and left to rest and macerate for a week in wooden vats. Fermentation with native yeasts 8-15 days with daily punchdowns. Transferred to neutral French oak barrel for 8-9 months. Unfined, unfiltered.

### VINEYARD



Sourced from a number of plots in Beaune and named after a Tilleul tree (Linden tree) in the family courtyard. Dry-farmed, biodynamic practices.

### TASTING NOTES



Nose of cherry compote, cola, Chanterelle mushrooms, white pepper and bright note of cranberry. Integrated acidity and fine tannins, the black cherry notes come through elements of earth, clove and allspice.

### FOOD PAIRING



Gougère, coq au vin, beef Wellington, mushroom turnovers, charcuterie and cheeses.