La Borderie

France - Côte de Bar - Bar-sur-Seine

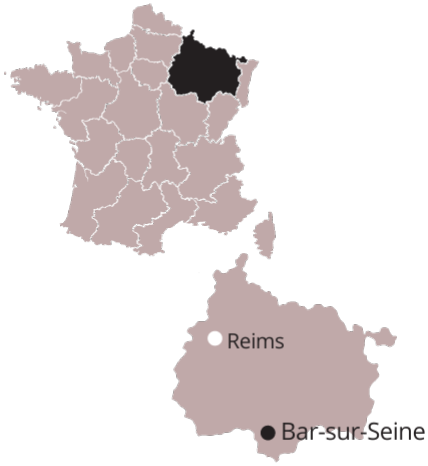


DOMAINE
La Borderie
CHAMPAGNE

LE DEVOIX COTEAUX CHAMPENOIS ROUGE

100% Pinot Noir

Production area: Bar-sur-Seine
Terrain: esposizione a sud ovest
Harvest: manual
Vinification: "à la Bourguignonne" product: 15-day maceration, selection and destemming of the grapes
Refinement: 10 months in oak barrels
Color: ruby red
Fragrance: Red berries: griotte cherry, raspberry, woody notes
Flavor: fruity, with nice concentration, long finish with hints of wood
Alcoholic Grade: 12,5% vol



Ownership/Founders Normand Family
Start of Activity 2013
Vitiviniculture Traditional
Hectares 11,5
Bottles produced 20.000

The Normand family has been living and cultivating vines for six generations now in the Aube region, in the small commune of Bar-sur-Seine, one of the three most interesting villages, along with Les Riceys and Neuville-sur-Seine, for the cultivation of pinot noir in the Côte-de-Bar, an area that has begun to establish itself less than a decade ago as one of the most vocated for the production of blanc de noirs. It is Simon Normand, together with his older sister Marie, and with the help of his parents Jean-Louis and Odile, who run the 11.5 hectares that make up the Domaine and that are divided into 35 micro-plots, with an average age of the vines of 35 years, located in the two villages of Bar-sur-Seine and Merrey-sur-Arce. Great interest in preserving biodiversity and landscape, confirmed by the fact that the Domaine was the first in 2013 to be certified "Viticulture Durable en Champagne." But above all, great work done with passion, both in the vineyard and then in the winemaking stages in the new "passive" cellar, designed and built in harmony with the surroundings and nature. All the wines on offer, including the Coteaux Champenois, are always produced from one or more well-defined parcels, to bring out the terroir to the fullest, thus highlighting even the smallest facets that underlie the philosophy of this small Domaine. A true rising star of the appellation, which thanks to its fine and elegant wines, with long stays on the lees, fully represents today the champagnes of the Côte-de-Bar.