

TÊTE DE CUVÉE PINOT NOIR, BOUCHARD FINLAYSON



Vintage

2013



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.3	1.6
рН	Acidity
3.48	5.4

Bouchard Finlayson's Tête de Cuvée label presents a selection of their top Pinot Noir barrels from a particular vintage, showcasing their unique terroir.

TASTING NOTE

This is very much a fruits of the forest wine where the colour is deep and the body is firm and bold. It is complex and demands ageing to develop its core of complexity. Raspberry, quince and blackberry flavours add to the nutty tones offered by the new wood. The finish is tannin rich but harmonious at the same time.

VINTAGE CONDITIONS

This was a different summer with cooler than normal conditions which resulted in a delayed harvest. Rain was not unusual and nervous times were experienced in the build up to harvest. Fortunately the balance was perfect, these modest temperatures proved to be exactly what Pinot Noir demands and consequent results point to arguably one of the best Pinot Noir seasons ever.

VINIFICATION DETAILS

Tête de Cuvée wine is not made in every vintage. The emphasis is placed on attaching the best Pinot Noir ferments to best new wood with the intention of sculpting a top quality, collector's wine. These particular grapes stem from the oldest vines on the property where the vineyard has been intentionally planted to a high density model. Barrel maturation enjoys a full sixteen months where the winemaker eventually chooses from individual barrels to compile the chosen components.

AWARDS IWSC 2016: Gold

> IWC 2017: Silver Tim Atkin MW: 93 pts

JamesSuckling.com: 94 pts

Drinks Business Pinot Noir Masters 2017: Gold

ATTRIBUTES

