

TÊTE DE CUVÉE PINOT NOIR, BOUCHARD FINLAYSON



Vintage

2017



TECHNICAL ANALYSIS

Alcohol	Residual sugar
14.0	2.3
рН	Acidity
3.53	5.3

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

Silky layers of ripe blueberry and vivid plum show touches of spice and espresso. Restrained initially, but gains depth over the length of the palate and lingers effortlessly on a refined finish. Polished tannins integrate well, but the wine demands patience to reveal its full potential.

VINTAGE CONDITIONS

Similar to the 2016 vintage, a voluminous crop set following ideal flowering conditions. However, during veraison, strict discipline was required in removing late-developing bunches – leaving a balanced and prospectively superb crop. Apart from the rejuvenating 2 inches of rain that fell a week prior to the first picking date, cool and dry conditions prevailed throughout harvest, allowing for a healthy and leisurely ripening.

VINIFICATION DETAILS

Tête de Cuvée 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. The winemaker selects individual barrels to compile the chosen components – in 2017 only four, of which half were new oak.

AWARDS

Tim Atkin MW: 94 pts

Platter: 4.5*

ATTRIBUTES

