



Bourgogne Épineuil



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Régionale of the *Tonnerrois* region (Yonne). The word ÉPINEUIL may only be appended to the word BOURGOGNE in the case of red or *rosé* wines produced within the defined area of the *appellation*.

Producing commune: **Épineuil**.

On the label, the word ÉPINEUIL must follow the word BOURGOGNE.

TASTING NOTES

Red (*Pinot Noir*): this is a light wine with the wings of an angel. Its aromas comprise of red fruits (strawberry, cherry and gooseberry) and black fruits (blackberry, blueberry, blackcurrant) punctuated with peppery notes. Its texture is marked by smooth, velvety tannins which are a badge of its typicity. Smokey notes are quite common.

The **rosé** is made from *Pinot Noir* or *Pinot Gris* grapes. Épineuil has long been known for the freshness and suppleness of its *rosé*. Although this is a well-behaved wine, its vivacity shows.

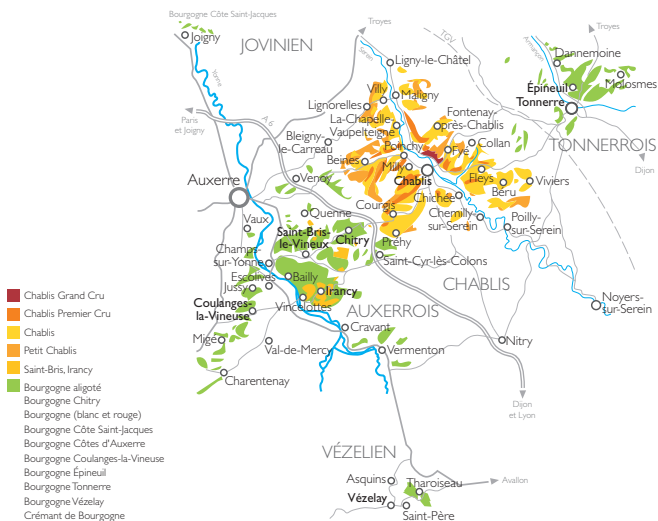
SERVING SUGGESTIONS

Red: its unctuous balance and meaty texture make it an ideal partner for fine cold cuts, beef, or veal - even roast fowl. Its aromatic personality also recommends it to Gouda-type cheeses. The delicacy of its tannic structure brings out the best from vegetarian dishes such as cooked vegetables topped with grated cheese.

Serving temperature: 13 to 14°C.

Rosé: mixed salads, kebabs, Asian dishes.

Serving temperature: 11 to 12°C.



LOCATION

The *Tonnerrois* region lies in the southern Yonne not far from Chablis. One of its communes, Épineuil (home of Alfred Grévin, founder of the Paris waxwork museum which bears his name), won the official right to identify its wines by name within the general *appellation* Bourgogne in 1993 for red and *rosé* wines. This practice has been tolerated, however, since 1930. Here the abbeys of Saint-Michel and Quincy produce wines whose reputation goes back to the high Middle Ages. For a long time they supplied Paris with wine. Illustrious personalities such as Henri IV, Boileau, and the cross-dressing Chevalier d'Éon helped to popularise "the good wine of Tonnerre". The vineyards were destroyed by phylloxera but have made a comeback since the late 1970's around Épineuil, thanks to strict selection of *terroirs* and grape varieties. The revival took in all 9 communes of the *Tonnerrois* district and recently they combined under the *appellation* Bourgogne Tonnerre.

SOILS

The soils, full of white pebbles, resemble those of the nearby *Chablis* region (Kimmeridgian or associated limestones) and have definable qualities. Where the vineyard district is broken up into valleys, the vines are sheltered from the cold winds of the Langres plateau and reap the benefit of a favourable micro-climate.

COLOUR(S) AND GRAPE VARIETY(IES)

Reds and rosés - Pinot Noir and Pinot Gris.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds: **74.76 ha.**

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: **3,569 hl.**

*In 2011 **5 years average, 2007-2011