Epineuil Rouge, Dominique Gruhier

Burgundy, France



Product code	DY0224RC
Grapes	Pinot Noir
Country	FRANCE
ABV%	13
Case Size	6
Closure Style	Cork
Producer	Domaine Dominique Gruhier
Vintage	2024

Organic Vegan

Vegetarian

Producer

Hailing from the village of Epineuil just ten minutes northeast of Chablis, this is a domaine for which global warming has given opportunity. A 25ha domaine certified organic, we were delighted to find expressive, good value wines and cremants produced by the increasingly respected Dominique Gruhier. Working with very low levels of sulphur, the wines have a purity lifted by the chalky kimmeridgean minerality. For the cremants, the approach is to pick later and use minimal sugar in the dosage. The vibrancy of these sparkling wines shows their success here. Dominique's aim has always been the expression of site. After 10 years of working organically he feels that this site signature has been achieved.

Tasting Notes

"Beautiful cherry color. The nose is captivating, very aromatic. The mouth is salivating. Slight blackcurrant/rose petal reduction which reveals a crystalline juice full of energy evolving towards a telluric readability revealing salinity and root bitterness generating a cherry side with stones macerated in brandy, surfing on a pretty stem grain and breeding. Beautiful homogeneous and singular ensemble Fresh and thirst-quenching on the palate, tangy with a saline and delicious finish."

Winemaking

"Half hand harvested. Maceration and fermentation in stainless steel tanks. 10% of the grapes are whole clusters. Fermentation and maceration for 20 days, favoring pumping over. No input. Aging in 228 liter oak barrels – Burgundian pieces – mainly in woods from the Tronçais forest. No new barrels."

Awards

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