

Domaine de la Vieille Fontaine



VINTAGE	2016
REGION	Burgundy
APPELLATION	Bourgogne
VARIETAL	100% Pinot Noir
ALCOHOL	13%
TERROIR	Predominant deep calcareous clay.
INFO	8 Ha (19.76 Acres) total vineyard & 1 Ha (2.41 Acres) single plot for Red Burgundy 50 year old vines Hand harvested Sept. 25th 2016 Vinification and aging in French oak barrels and tuns 10% renewed (1 year old barells coming from Corton "Les Marechaudes" Sustainable Agriculture Practices

About the Estate:

Located in Mercurey, the Domaine de la VIEILLE FONTAINE 8 hectares (19.76 acres) vineyard spreads over the Cotes Chalonnaise Appellations Bouzeron, Mercurey White and Red & Mercurey White 1er Cru, Rully & 1er Cru Les Cloux.

Backing slopes or spreading within gentle dales, the terroir is mostly made of deep calcareous clay.

Having trained as an accountant, David Déprés turned to wine making working with the elders. After 4 years of practical experience, he decided to start learning the theory at the wine-making high school of Beaune and set up his first estate in 1996 in Bouzeron on about ten hectares in appellations Bouzeron and Rully. 90 % of the volume produced were sold in bulk.

In 2004, he set up his current estate Domaine de la VIEILLE Fontaine in Mercurey on 4 hectares in appellations Bouzeron, Mercurey, Premier Cru Mercurey in white and Burgundy, Premier Cru Rully cloux, Premier Cru Mercurey and Mercurey in red.

The whole estate is cultivated following sustainable agriculture practices with a big work of the soils. No more chemical weed killer have been used since the beginning of 2000s to favor terroir expression. The single 2.41 acres plot devoted to the Red Burgundy is simply... surrounded by 1ers Cru and great shape old vines.

Tasting Notes:

2016 David Depres Red Burgundy; as high % of concentration as of yields' lost! Extremely rich nose on blackcurrant & dark cherries. Fresh and soft palate, serious balance and length still on blackcurrant dominance, and the ideal oak aging touch for harmony and balance. Top.

Food Pairing:

Soon to come.

Press Review:

Soon to come.