

2023 Bourgogne Pinot Noir

Numa Cornut | Côte d'Or, Burgundy | Plot: Bligny-lès-Beaune



A fresh, precise entry-point into Numa Cornut's Pinot Noir range. Sourced from Bligny-lès-Beaune in the Côte de Beaune, this Bourgogne balances red fruit and aromatic clarity with a structure built for the table.

THE VINTAGE

2023 was a generous and well-balanced vintage in Burgundy. A warm growing season produced wines with ripe fruit, good freshness, and healthy volumes — a vintage that offers reliability and quality across appellations.

TERROIR

Clay-limestone soils in the Côte d'Or de Beaune. The Côte d'Or produces some of the world's most celebrated Pinot Noir. Plot: Bligny-lès-Beaune.

FARMING

The team at Numa Cornut do as little intervention in the vineyard as possible and farm using sustainable practices. They prioritize sustainable vineyard management and minimal manipulation in both vineyard and cellar.

WINEMAKING

Traditional vinification in stainless steel, blended from parcels before bottling. Aged approximately 9 months in a combination of 500L François Frères M+ oak barrels and stainless steel. The oak component adds structure; stainless steel preserves freshness and red fruit character.

TASTING NOTES

Brilliant ruby. Aromas of raspberry, redcurrant, and blackcurrant on the nose. Fresh, fruity palate with light tannins and great elegance.

FOOD PAIRING

Grilled salmon • Roast Chicken • Duck Terrine
Mushroom Dishes • Charcuterie Board

VIN DE BOURGOGNE

BOURGOGNE

APPELLATION BOURGOGNE CONTRÔLÉE

Pinot Noir
2023

NUMA CORNUT

serving temp
57-61°F

varietals 100% Pinot Noir

farming Low Intervention/Sustainable

alcohol 12.8%

residual sugar < 2 g/L

pH 3.32

acidity 3.6 g/L

SO₂ Free: 84 mg/L

fermentation Stainless steel

aging 9 months — 500L François Frères M+ oak and stainless steel

