

# 2023 Bourgogne Rouge 'Les Mûriers'

Numa Cornut | Côte d'Or, Burgundy | Southern Côte de Beaune

An entry-point Bourgogne from a winemaker with parcels running from Vosne-Romanée to Montrachet. The same approach applies here as at the top of the range — stainless steel fermentation, careful oak aging, parcel-level attention — at a price that makes Cornut's work accessible.

## 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

Fruit sourced from the Côte d'Or de Beaune, southern Côte de Beaune. Clay-limestone soils typical of the Côte d'Or. Eastern exposures promote gradual ripening and aromatic lift.

## 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 fermentation in stainless steel tanks. Aged approximately 9 months in a combination of 500L François Frères M+ oak barrels and stainless steel (40% oak, 60% stainless steel).



serving temp  
**57-61°F**

## TASTING NOTES

Dark ruby. Discreet nose of red fruits and spice. Round and fresh palate, well-balanced, with aromas of licorice and blackcurrant.

## FOOD PAIRING

Grilled meats • Duck Terrine • Aged Cheeses

**varietals** 100% Pinot Noir

**farming** Low Intervention/Sustainable

**alcohol** 12.5%

**residual sugar** < 2 g/L

**pH** 3.5

**acidity** 3.8 g/L

**SO<sub>2</sub>** Free: 33 mg/L

**fermentation** Stainless steel

**aging** 9 months — 500L François Frères M+ oak and stainless steel (40% oak / 60% stainless)

