Domaine Burgaud
Côte-Rôtie



ABOUT THE ESTATE

- Bernard Burgaud produces only one wine, their Côte Rôtie, that comes from several lieux-dits, including Côte Blonde, Champin, Leyat, Fongeant, Les Moutonnes and Brosse.
- Though tradition is honored at this estate, innovation is still a part of the picture, with current vigneron Pierre Burgaud focused on reducing carbon output and taking proactive precautions against climate change.
- In a nod to the estate's blend of traditional and modern techniques, the vineyards carry the Haute Valeur Environnementale (HVE) sustainability certification.
- The wine is 100% Syrah (with no Viognier planted in the vineyards) and the grapes are entirely destemmed. Aging is in mainly used barrels.
- Burgaud's wines show a self-possessed elegance, eschewing showiness and flash for a harmonious and sincere reflection of Côte Rôtie.

APPELLATION
Côte-Rôtie

SUB-REGION
Northern Rhône

GRAPE VARIETY
100% Syrah

FARMING
Sustainable (HVE3)

SOIL
Sandy-granite and ferruginous

VINEYARDS & VITICULTURE
These Côte-Rôtie vines include holdings in the Le Champin, Leyat, Côte Blonde, Les Moutonnes, and Fongeant lieux-dits. The vineyards are split between the steep inclines above the town of Ampuis (66%) and the flat plateau (34%), which has been planted since the 1960s.

HARVEST & VINIFICATION
A proponent of the “one-estate, one-wine” principle, Burgaud operates in a traditional style. Fermented 100% destemmed at a high temperature (34°C). During fermentation, frequent punch downs (pigeage) up to eight times a day for maximum extraction of color, tannin and aroma from the skins. The wine is then transferred from open enamel-lined concrete vats into large wooden foudres, in which they undergo their malolactic fermentation. Finally, the wine is racked into small oak barriques for 15-18 months, 20% new. (Bernard believes the influence of new oak on maturing wine is beneficial and replaces one-fifth of his casks every year.) Bottled unfined and unfiltered.

ALCOHOL BY VOLUME
14.0

PACK SIZE
12x750mL