



# 2018 Le Grand Coq Noir Macedon Pinot Noir

## BRESS

Whilst living and Winemaking in the Yarra Valley, I discovered the joys of both breeding and showing chickens. This passion led me to visit Eastern France in 1996 to witness first hand the traditional methods of breeding 'Poulet de Bresse'. I dedicate our wines to these famous chickens of France and what they represent - artisan production using traditional, age old methods.

## The Vineyard

This is a single vineyard wine. The Chanters Ridge vineyard is situated at Tylden, one of the coolest sub regions in the Macedon grape growing appellation. Macedon is considered to be the coolest Australian mainland grape growing region. The vines are 23 years old and are planted to the D5V12 clone on their own roots.

## Winemaking

Our winemaking belief is that good fruit should be treated gently and with minimal intervention. The Bress 2018 Le Grand Coq Noir Pinot Noir was treated in this manner. A combination of whole bunch (approximately 40%) and gently destemmed fruit fermentations occurred in open fermenters. Fermentation was slow and was conducted by indigenous yeast strains. Pumping over and hand plunging occurred three times daily. Post pressing, the wine was transferred to French oak hogsheads (25% new) for malolactic fermentation. Following this, the wine was barrel to barrel racked for 14 months maturation. Prior to bottling the wine was not fined and was given minimal filtration to ensure maximum retention of the fine flavours inherent in this wine.



## Winemaker Specifics

**Colour:** Vibrant, deep garnet and a colour of great depth for a Pinot Noir

**Aroma:** The wine offers an array of fruit aromas of plum and cherries which have intergrated with char and spice oak aromas. Bottle development has the wine also exhibiting characters reminiscent of forest floor and freshly picked mushrooms. The nose is quite evocative and compels the taster to take a mouthful to sate the curiosity the wine offers.

**Palate:** The palate has a seamless interplay of fruit flavours of plum and cherries which are harmonising with the French oak characters of spice and cigar box. That said, the tannins imparted by whole bunch inclusion and new and seasoned oak are integrating into the wine through bottle development.

**Ageing:** Whilst enjoyable now, this wine will reward careful cellaring for up to 8 years.

**The region:** Macedon is the coolest grape growing region on the Australian Mainland. With the mean temperature during peak ripening of 17-18.5 degrees, similar to that of Burgundy, this region is perfect for growing both Chardonnay and Pinot Noir.

**Food friends:** Towards the end of winter, it is an almost divine experience enjoying this wine with sautéed morel mushrooms which we hunt for very near to the vineyards. We equally enjoy it paired with a wild mushroom risotto, pan fried veal - and of course...roast duck! Don't forget to enjoy with Bress 'Gently Sparkling' Mineral Water

