



# Domaine Capuano Ferreri Bourgogne Pinot Noir



## History:

The Domaine Capuano Ferreri has evolved over the last 50+ years. John Capuano is the 2<sup>nd</sup> generation and took the estate over from his father Gino. The family had to face quite a few hurdles as it was highly unusual for an Italian immigrants family to want to establish roots in Burgundy.

Today the estate extends over 10ha of vineyards in the Cote de Beaune and the Cote Chalonnaise.

## Philosophy:

The domaine's priority is to let the terroirs express themselves through the different appellations.

The vineyards benefit from a terrific sun exposure. Rigorous work in the vineyards, as well as the manual harvest and thorough sorting of the fruit, make it possible to make wines of the highest quality.

## Winemaking:

The grapes are hand-harvested and completely destemmed.

Once in the cellars, the work is done in the old-fashioned way, in a natural manner, and with as little intervention as possible.

Bottling is done only once ageing has reached its peak, therefore varies from vintage to vintage.

The Bourgogne Rouge spends about 10 months in French oak barrels. Only about 25% of the barrels are new.

The fruit comes from vineyards surrounding the village of Santenay.

It is a medium-bodied wine, displaying cherry, strawberry, black plum and spice on the nose. On the palate, cherry flavors dominate, along with a touch of coffee. It is a very soft and silky wine.