

Bourgogne

Pinot Noir



Other Wines by this Domaine

Aries (2007)
 Beaune 1er Cru (2007) Les Tuvilains
 Beaune 1er Cru (2004) Les Perrières
 Bourgogne (2007) Pinot Noir
 Bourgogne (2008) Pinot Noir
 Bourgogne (2009) Pinot Noir
 Bourgogne Blanc (2007) Chardonnay

Domaine: Domaine Bertrand Ambroise
Producer: Bertrand Ambroise <http://www.ambroise.com/>
Cuvée: Pinot Noir
Vintage: 2005
Variety: 100% Pinot Noir
Country: France
Region: Burgundy

Background

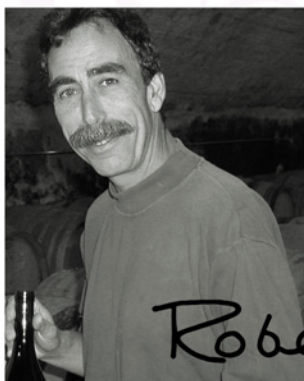
The domaine of Bertrand Ambroise was established in the late 18th century in the village of Prémeaux-Prissey, just north of Nuits-Saint-Georges. Today the estate has expanded to 42 acres which are worked diligently by Bertrand and his family. Bertrand produces some of the finest examples of Pinot Noir and Chardonnay in Burgundy. He often works with 10%-30% lower yields than are allowed. His genuine passion only to produce wines from absolutely ripe grapes demands a severe green harvest and an additional inspection or sorting of the fruit prior to fermentation. All of this detail work has created a worldwide demand for his wines.

The style of Bertrand's wines can be characterized as ripe, deeply extracted, full bodied wines. This Bourgogne bottling is vinified 2/3 in tank while the remainder is completed in 2 and 3 year old barrels to add dimension.

Review

88WA#171

"The 2005 Bourgogne is amazingly dark in color, smells and tastes of raw blackberries and graphite, saturates the palate with formidable, bitter-sweet intensity of fruit, and finishes firmly with persistent flavors of blackberry and roasted meat. Amboise characterized this year's fruit as consisting of "perfect berries, solid and well-structured" from which he concluded it should all be de-stemmed and a cautious approach taken to extraction. But caution is relative. Bertrand Ambroise certainly vinifies with a fanatic dedication to quality, but also with no concessions to the faint of heart, and his formidably tannic 2005s will strike some tasters as hyper-concentrated and flirting with over-extraction. Perhaps a bit more refinement and differentiation might have been achieved with a less robust and woody approach? Amboise works largely with 400-liter barrels in an effort to preserve fruit by diminishing the surface-to-volume ratio and thus the flavoring effects of new



Robert Kacher

