

# Domaine Sylvaine & Alain Normand Mâconnais



## Bourgogne Rouge 2022

*Alain Normand's Bourgogne Rouge is made from pinot noir vines planted in La Roche Vineuse. He ferments the wine with indigenous yeasts and raises it in stainless steel tanks. He varies the amount of whole clusters he uses for this cuvée, depending upon the style of the vintage. His 2022 version is excellent, offering a deep, fairly black fruity and gently sappy nose of black and red cherries, sweet dark berries, chalky soil tones, a nice touch of sweet stems and a smoky topnote. On the palate the wine is deep, full-bodied, tangy and moderately tannic, with a superb core of fruit, fine soil undertow and grip and a long, well balanced and impressively complex finish. **This is one of the best bottles of pinot noir I have ever tasted from the Mâconnais!** It could do with a couple of years in the cellar to properly soften up those backend tannins. 2027-2040.*

**90 pts-** John Gilman, View from the Cellar, March-April 2025 [emphasis added]