the wine trust
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Vins Rouve-Rijkaert

Owner: Florent Rouve

Country: France

Region: Macon and Jura

Founded: 1998

Annual Production: 10,000cs

Description: Emerging superstar Florent Rouve was partners with famed Burgundian negociant Jean Rijkaert until 2013 when he took the reins alone. Producing in two of France's hottest winemaking regions, the Maconnais and Jura, Rouve's oenological approach emphasizes freshness, integrity, balance and terroir and offers a superb alliance of tradition and a modern, minimalist style.

Wine Notes – 2019 Florent Rouve Coteaux Bourguignons

Florent Rouve's Coteaux Bouguignons is a gorgeous 100% Gamay wine made from grapes grown in the village of Lancie at the southern edge of Macon, where Burgundy meets Beaujolais. Top quality old vines, Rouve's minimal-intervention winemaking (native yeasts, minimal pump-overs, no fining/filtration, etc.) and use of neutral aging vessels result in an elegant and ethereal wine balancing beautiful ripe fruit and spice with soft, round tannins. Winter 2019 was mild, followed by a wet spring and a dry, warm summer, resulting in ripe grapes with excellent natural structure. The grapes for this wine were partially destemmed (30%) with a 3 week traditional maceration in concrete tanks with minimal pump-overs to emphasize extraction. Eight months of aging (with three months of lees contact) in 20 hectoliter concrete tanks highlights the fruit and spice.

Technical Specifications

Varietal Composition:	100% Gamay
Vineyard Region:	Lancie (southern Macon)
Vine Age / Density:	50 years old on average
Production Volume:	300 cases produced
Vineyard Characteristics:	Granitic, siliceous clay at 800 ft with multiple exposures, largely east
Wine-Making / Vinification:	Hand-harvested grapes, 30% destemmed, 3 week native yeast fermentation in concrete with minimal pump-overs to maximize extraction
	8 months aging in small concrete tanks (20 hL), 3 months lees contact, no filtration or fining, bottled immediately
Alcohol / Volume:	13.0%
Acidity:	3.65
Residual Sugar:	0.7 g/l