

— GRAND VINS DE BOURGOGNE —



MICHEL PICARD

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Because choosing quality grapes is the first step in making fine wine, the grapes for the Michel Picard Beaujolais-Villages are sourced exclusively at the Chateau de Nety, a special location in the northern area of the Beaujolais region. Nety is the name of a hill located near the village of Saint-Etienne des Oulliers in the neighborhood of the cru Brouilly.

Burgundy is a fairly small wine region in central eastern France where they make some of the most expensive most sought-after wines in the world. There are 2 grape varieties that dominate. White burgundy is made from chardonnay and red burgundy is made from pinot noir.

Chateauneuf-du-Pape (Popes new castle) refers to the time in the fourteenth century when the pope resided in the walled city of Avignon, just south of the vineyards. Up until the twentieth century, however it was called Chateauneuf-Calcernier. There are 13 grape varieties permitted to be used in Chateauneuf-du-pape.

Cotes du Rhone lies in the southern part of the The Rhone Valley, located in southeastern France where the growing season is sunny and hot. The wines reflect this Mediterranean weather. The reds are full, robust and high in alcohol. These wines are generally inexpensive and uncomplicated.

DESIGNATION:
A.O.C. Beaujolais Villages

VARIETAL:
100% Gamay

HARVEST & WINEMAKING:

Grapes are hand harvested and are sourced from growers keeping yields 20-30 percent below the amounts allowed. Michel Picard used the traditional fermentation called carbonic maceration where clusters of grapes are put whole into the fermenting tanks and fermentation takes place inside each grape. The wine is aged on lees for a relatively short time in stainless steel tanks then bottled where it will continue to evolve more fruit, flower and spice flavors.

CHARACTERISTICS:
Dark crimson in color, this Beaujolais is quite refreshing served chilled. The Gamey grape is naturally low in tannin and it's nose is unmistakable with its floral aromas and flavors of black cherry and raspberry with hints of violets and roses.

DESIGNATION:
A.O.C. Bourgogne Pinot Noir

VARIETAL:
100% Pinot Noir

HARVEST & WINEMAKING:

Burgundy has the ideal combination of soil and climate to reveal the fruit and the spicy qualities of the pinot noir. After de-stemming, maceration takes place at a controlled 8C temperature to enhance the wine's fruit. Cool fermentation 25C lasts from 14-16 days in a submerged cap system. Resulting from this long fermentation process is a wine with intense fruit, soft tannins and no herbaceousness.

CHARACTERISTICS:
Classic pinot lover vintage. Expressive bouquet of fresh and candied fruit, soft spices and vanilla notes. Tannins are supple and silky with oak barrel ageing bringing roundness to the structure.

DESIGNATION:
A.O.C. Chateauneuf du Pape

VARIETAL:
85% Grenache, 10% Syrah,
5% Mourvedre

HARVEST & WINEMAKING:

The vineyards of Chateauneuf-du-Pape are a vast bedrock of large stones, some fist size. These large rocks absorb and retain heat which keeps the area warm during the night. All of the wine goes through cold maceration before fermentation. It then undergoes malolactic fermentation, all of which enables the fruit to ripen and develop complexity. The wine is aged 18 months - 10% in new oak.

CHARACTERISTICS:
Intense, deep and brilliant red color. This wine offers aromas of red fruits, leather, liquorices and spices. Clean mouth feel with an immediate unctuous impact. Soft tannins and a long finish.

DESIGNATION:
A.O.C. Cotes du Rhone

VARIETAL:
75% Grenache, 25% Syrah

HARVEST & WINEMAKING:

Grenache is the dominant varietal in the southern rhone and is a very versatile grape blending well with Syrah. The vines lie baking on broad terraces of stone warmed by the sun. They develop this fruity, fresh wine, all of which has undergone malolactic fermentation.

CHARACTERISTICS:
Deep cherry and bright granite color, this wine offers a fresh nose of matured red and black fruit and soft spices. Good balance of acidity and fruit.



The Maconnais has a mild and sunny climate. The hills of the Maconnais contain chalky limestone in which can be found in some of the most famous of Burgundy districts in the north. Some of the best white wine of value in the world, specifically Chardonnay, come from the Maconnais.

Considered the best wine of the Maconnais, Pouilly Fuisse is made up of five villages within an area of limestone hills, rich in the alkaline clay the Chardonnay vine loves.

Wines from Sancerre are considered some of the best white wine matches for food and much of the world has modeled their Sauvignon Blancs in this crisp, focused, full-flavored style. The region's climate and soil are ideal for producing wines of such elegance unmatched anywhere else.

Vouvray by law must be made of 100 percent Chenin Blanc and no where in the world produces Chenin Blanc as richly flavored and at the same time delicate as Vouvray. Vouvray can be almost any kind of wine – dry (sec: 0-0.4% sugar), medium dry sometimes called off dry (demi-sec: 0.4 -1.2% sugar), Medium sweet (moelleux: 1.2 to 4.5% sugar) and very sweet (Doux more than 4.5% sugar)

MACON VILLAGES

POUILLY FUISSE

SANCERRE

VOUVRAY

DESIGNATION:
A.O.C. Macon Villages

VARIETAL:
100% Chardonnay

HARVEST & WINEMAKING:

The wine-producing area of the Maconnais region covers all of the Macon administrative district. In this area, the grapevines grow in chalky soils, which is ideal for this grape variety. The harvest took place at the peak of ripeness; the grapes were placed in a pneumatic press, then cold fermented. The wine was aged in stainless steel for approximately 8 months.

CHARACTERISTICS:

Crisp and fresh with a floral and spicy nose and bouquet of citrus and pear. The wine is well-balanced and round on the palate.

DESIGNATION:
A.O.C. Pouilly Fuisse

VARIETAL:
100% Chardonnay

HARVEST & WINEMAKING:

Hand harvested grapes, the wine is vinified, barrel fermented and aged “sur lie” in stainless steel tanks. They stir the lies (batonnage) once a month for richness and flavor.

CHARACTERISTICS:

This wine combines Apricot and white peach aromas with hints of honeysuckle and a light woody touch. The rich aromatic palette of this wine is revealed by its freshness.

DESIGNATION:
A.O.C. Sancerre

VARIETAL:
100% Sauvignon Blanc

HARVEST & WINEMAKING:

The Sauvignon Blanc grapes are grown mainly in clay and limestone soils. This wine is vinified in stainless steel tanks. The fermentation process is slow and cool, at 18C. This results in a wine with high fruit and complexity. The wine is also aged sur lie during the winter to give it a hint of roundness to the palate.

CHARACTERISTICS:

With delicate straw color, this wine is very expressive and has complex aromas of grapefruit, citrus and acacia along with a delicate buttery fragrance. Crisp and round on the palate with a long fruity finish.

DESIGNATION:
A.O.C. Vouvray

VARIETAL:
100% Chenin Blanc

HARVEST & WINEMAKING:

The Tuffeau soil of Vouvray, high in calcium and with its gentle slopes allows the development of Chenin Blanc. Picard uses both early harvest grapes (for acidity) and late harvest grapes (for sugar) to produce an exciting balanced wine. This is an off-dry wine that ages well, or is delightful at a young age.

CHARACTERISTICS:

Off-dry in sweetness, this wine brings freshness to the palate with hints of apricot and stone fruit. Its hint of sweetness is counterbalanced by a high level of acidity making this a wine that is round and fresh easy to drink now or a wine that can age well.



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	BEAUJOLAIS VILLAGES	BOURGOGNE PINOT NOIR	CHATEAUNEUF DU PAPE	COTES DU RHONE
ALCOHOL:	12.60%	12.50%	13.80%	13.30%
ACIDITY:	3.4	3.4	3.12	3.1
PH:	3.62	3.58	3.73	3.61
RESIDUAL SUGAR:	0.34	0.38	0.5	1.18
UPC CODE:	0-83300-05904-6	0-83300-05857-5	0-83300-05909-1	0-83300-05905-3

	MACON VILLAGES	POUILLY FUISSE	SANCERRE	VOUVRAY
ALCOHOL:	12.30%	12.75%	12.60%	12.05%
ACIDITY:	4	3.85	3.75	3.87
PH:	3.36	3.54	3.29	3.37
RESIDUAL SUGAR:	0.98	1.74	1.74	18.9
UPC CODE:	0-83300-05906-0	0-83300-05910-7	0-83300-06745-4	0-83300-05907-7

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