

Domaine Billard et Fils

Saint-Romain AOC, La Perriere, Rouge

ABV

13%

Capsule

Cork

Code

BILROR

Region and Country

Burgundy, France

Grapes

Pinot Noir

Producer

Jérôme Billard is the fifth generation to head the establishment and has managed the vineyards since 1999 with a continuous passion to create the best Burgundian wines.

Climate, viticulture, winemaking

The Billard family home is situated 15km south of Beaune in a small village called La Rochepot. Their aim is to create wines which are an expression of their individual terroirs. With a drive to work the vineyards using organic principles, no pesticides and natural yeasts are used in the production of their wines. As a result, the family create wines which are an expression of their individual terroirs and celebrates a more natural way of winemaking.

Grapes are hand harvested and fermented in a vat with natural yeasts. Fruit is pressed partly via a pneumatic press but also, by foot. Wine is matured in 20% new oak for 14 months before being bottled.



Tasting Notes

Expressive with plenty of red fruit aromas; raspberries, redcurrants and some red cherry present. Fresh pomegranate and some spice also lends itself to its character.

Good to know

Domaine Billard follow biodynamic techniques during winegrowing; using the lunar calendar and restricting machinery on the vineyards. Green-harvesting and canopy management held to maintain yield levels and optimum ripeness in the fruit. Domaine Billard do not use chemical sprays, instead preferring to encourage natural predators, such as insects to feed on any pests.