

2021
Domaine Divio
PASSETOUTGRAIN
WILLAMETTE VALLEY

THE AVA

Framed by the Coast Range mountains to the west and Cascade Mountains to the east, the Willamette Valley AVA forms a cool-climate growing basin ideally suited for the production of traditional Burgundian varieties. With an array of different soil types and microclimates, the quality and complexity of Willamette Valley wine has garnered a fierce international reputation.

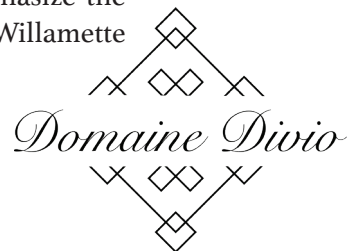
THE WINE

An ancestral Burgundian blend - Passetoutgrain is a blend of 2/3 Gamay and 1/3 Pinot Noir. Winegrowers were traditionally allowed to create a blend of the two grapes when blocks were planted with a mix of the two cultivars. When harvesting they would “pick them all” or “passetoutgrain”.

Dark ruby color. The nose is complex with a broad mix of earth and fruit, including blackberry, spice, white pepper, crushed rock and cranberry. On the palate, it brings a juicy show of bing cherries, spiced plums, a crunchy bowl of fresh raspberries and strawberries. The finish is smooth with savory notes, dark chocolate and orange zest to round it out.

THE WINERY

At Domaine Divio, Bruno Corneaux applies his traditional Burgundian crafting skills to Pinot Noir and Chardonnay. Achieved through minimal intervention and sustainability in respect of the land, the wines emphasize the elegance and complexity of our Willamette Valley grapes.



AVA
Willamette Valley AVA

HARVEST DATE
9/18/2021

BRIX AT HARVEST
22.8°

ALCOHOL
13.4%

pH
3.6

RESIDUAL SUGAR
0 g/L

OAK REGIME
Neutral Oak | 6 Months

PRODUCTION
500 Cases

RELEASE DATE
May 2021

WINEMAKER
Bruno Corneaux

