

# TUTTO



## PIERRE MANG

Mâcon, Bourgogne

In just a few short years, Pierre Mang has announced himself as one of the most thoughtful and original of a new generation of vigneron in Burgundy.

After leaving Paris behind to complete his winemaking studies in Beaune, Pierre amassed an impeccable résumé, working alongside the likes of Jean-Yves Bizot, Philippe Valette and Alexandre Jouveaux. However, his style doesn't obviously mimic those of his mentors and rather, the wines that emerge from the cellar adjacent to his home in the Mâcon village of Uchizy feel refreshingly new.

In 2019, Pierre was lucky enough to begin farming a parcel named Le Parc—a secluded spot surrounded by forest in the hills above the village of Plottes where Pinot Noir and Chardonnay are planted on steep slopes of clay and limestone. The vines had been farmed organically for decades, making for a dream start for Pierre. He has since acquired small parcels in neighboring villages such as Chardonnay, Lugny, Tournus and Uchizy and now farms a total of four hectares of vines with a great respect for nature.

In the cellar Pierre works with a sensibility and lightness of touch that produce wines of uncommon purity. Though these are early days, his humble nature, coupled with such obvious talent, suggest that the sky's the limit for this young grower.

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LE PARC ROUGE  
*2022*

Pinot Noir from young vines planted over steep slopes of clay and limestone in the village of Plottes. The grapes were fermented as whole bunches for a fortnight, before being pressed off to old barrels for eighteen months of élevage. From a warmer vintage, it is perfumed with berries, earth and spice, whilst a lick of acid and chalky tannins offer both refreshment and intrigue. A wonderful example of perhaps our favourite grape.