

Б Ю Р Н Ъ Е  
B U R N I E R



*Fine wines of Russia*





## DOMAINE BURNIER

The Domaine BURNIER in Russia — is an exclusive family-run vineyard and winery with a unique philosophy.

Founded in 2001 by Renaud Burnier, a Swiss winemaker with a long family tradition of fine winemaking.

The goal of Renaud, Marina and their daughter Alexandra-Maria Burnier is to produce authentic wines of the highest international quality — wines that are worthy of representing Russia all over the world.





## PHILOSOPHY

AUTHENTICITY, EXCELLENCE and CONSISTENCY are the defining elements of the Domaine BURNIER philosophy.

The vinegrowing and winemaking are governed by the following principles:

- The quality of a great wine is created in the vineyard.
- No herbicides, no insecticides, no synthetic fungicides, no chemical fertilizers are used.
- For the wines, only grapes from its own production are used.
- Vinification is accompanied by minimal interference in the natural process.
- Historical and indigenous grape varieties are cultivated and reintroduced.
- The entire work is made according to Swiss quality standards and ecological directives under the personal supervision of Renaud Burnier.





## HISTORY

While studying at the High School of Viticulture and Oenology CHANGINS, Switzerland, Renaud Burnier heard from a lecturer about the vineyards on the Russian Black Sea coast and the excellent climate and conditions for vinegrowing.

In 1998 Renaud and Marina Burnier decided to establish a winery in Russia, they spent three years travelling the length and breadth of the Krasnodar region searching for an ideal location. Climate and soil were analysed in depth before the ideal site was found: near Natuchajevskaya village, between Anapa and Novorossiysk, in the Krasnodar region.





## VINEYARD

The Domaine BURNIER vineyard is located on the gentle, southwest-oriented and sun-exposed slopes of the Caucasus at approximately the same degree of latitude as Bordeaux and the Piedmont.

The total area of the vineyard today covers about 50 hectares. The vineyard is almost entirely surrounded by forest and has two distinct soil types: rich soil with a high content of clay, which is ideal for red grape varieties and stony soil, which is perfect for the cultivation of white grape varieties.

The Domaine BURNIER in Russia grows over 10 wine grape varieties including Chardonnay, Pinot Blanc, Pinot Gris, Viognier, Yellow Muscat, Merlot, Cabernet Franc, Cabernet Sauvignon, Syrah, Krasnostop Zolotovskiy.

The focus is on the cultivation of the Krasnostop Zolotovskiy — a very interesting Russian indigenous grape variety that is almost extinct. The Domaine BURNIER aims to revive this outstanding grape variety.





## GRAPE HARVEST

The grapes are harvested exclusively by hand.

Thanks to the well-ventilated position of the vineyard, the grapes are healthy and of excellent quality at harvest time.

An additional, consistent quality control of the harvest is performed in two stages: the strict sorting process in the vineyard and the subsequent triage on a sorting table in the wine cellar.





## WINERY

The Domaine BURNIER gravity flow winery, situated in the center of the vineyard, is built into the rocky subsoil of the slope. The cave for wine aging is built completely underground. The barrel capacity allows to store up to 400 wine barrels.





## BURNIER WINES

The Domaine BURNIER wines are ideal for connoisseurs who appreciate new discoveries and value authentic products.

The production volume of the Domaine BURNIER estate is limited.







## CHARDONNAY

2014

This wine has a beautiful golden-yellow colour with a bright varietal character. Harmonious, well-balanced, sophisticated, with hints of fruits and florals: honey, ripe peach, pear, pineapple, grapefruit, orange flower and white acacia. On a palate it has a long pleasant aftertaste.

 10-12°C

 Grilled seafood, sea fish, roasted poultry with herbs




## LUBLU

2014

Assemblage of Chardonnay, Pinot Blanc, Pinot Gris, Muscat. This wine has a beautiful straw-yellow colour and floral bouquet with fruity and delicate honey tones, some exotic fruits as mango and pineapple. It is rich, well-balanced and has mineral hints, with delicate sweetness on aftertaste.

 10-12°C

 Asian cuisine, black caviar, foie gras, pate




## VIOGNIER

2013

Full, rich wine of intense golden-yellow colour, with a pronounced aromas of dried fruits, delicate tones of apricots, honey, white acacia.

 10-12°C

 Dishes of poultry with white sauces and grilled sea fish




## ROSE

2016

Cuvée of 50% Merlot, 50% Malbec. This wine has a gentle pink color. It is elegant, with soft fruity taste and creamy texture. The aroma has notes of red currant, berry mix and tones of citrus zest.

 10-12°C

 Cold appetizers, salads with seafood and steamed and grilled fish, light pastas with tomato sauce

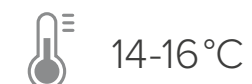




## MERLOT

2014

Full-bodied, supple wine with a good structure and proper tannin level. On a taste it has aromas of cherrie and cocoa beans. Dark, rich purple hue. Pronounced varietal character.



14-16°C



Dishes of meat, especially lamp, as well as with spicy cheeses.



## CABERNET FRANC

2013

Soft, velvety wine with good body and medium acidity. Has a beautiful colour of wild cherry. It has a fruity bouquet with delicate tones of red plum, raspberry, violet and blackcurrant leaves, jammy notes.



14-16°C



Low-fat tender red meat and poultry with berry sauce, as well as charcuterie with spices



## CABERNET SAUVIGNON

2011

Full-bodied, sophisticated wine with aromas of spices and black pepper. The colour is intense ruby. This wine has a vivid varietal taste. It is tart, tannin-rich and has a long aftertaste. Aged for 18 months in French oak barrels.



14-16°C



Beef loin, grilled game meat, strongly flavoured cheeses



## KRASNOSTOP

2011

An exclusive wine made from an ancient Russian grape Krasnostop Zolotovskiy. It has a rich powerful taste with good sugariness and aromas of ripe red fruits with tones of raisins and prunes. Aged for 18 months in French oak barrels.



15-17°C



Venison and lamb, game meat, aged cheeses





## BURNIER IN MEDIA

Kommersant

Lenta.ru

Forbes

AiF

Komsomolskaya pravda

Roscongress

RBK







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