



Wine: Bourgogne Pinot Noir "Issu de Vieilles Vignes"
 Domaine R. Dubois & Fils
 Vintage: 2012
 Grape: 100% Pinot Noir
 Alcohol: 12,5%

Vinification & maturing

The harvest of the grapes is performed manually. After reception at the winery and destemming, the must is placed in a vat for a period of 10 to 12 days. The first three days, the temperature is maintained at 16°C. This process keep the primary aromas in the wine. Afterwards the temperature of the vat naturally elevates to be maintained between 28 and 33°C during a few days. During this period, two processes occur: the fermentation converts sugar to alcohol.

The maceration transmit the colour and the proprieties of grape to wine. This one is improved by punching the cap and pumping-over. When the wine is achieved, the totality of the vat is pressed.

The wine stays from 12 to 15 months in the cellar before bottling. During this period, the wine undergoes a second fermentation - malolactic fermentation - which stabilises the structure. It stays 2 to 6 months in oak barrels to finish the maturing.

Tasting notes

This wine comes from parcels of more than 40 years of age. It has a beautiful deep colour, tinged purple when young, becoming ruby red and orange with a few years in bottle. It offers an impressive range of flavours, essential quality of Pinot Noir.

With a good tannin structure, this wine is full of power and has a great balance : it can be enjoyed fairly young.

Food pairing

Good marriage with grilled or roasted red meats, light game but also with a Tandoori chicken or cheese.

Serving temperature

14°C

(Indeholder sulfitter)

