



Wine: Hospices de Beaune, Beaune-Grèves 1^{er} Cru Cuvée Pierre Floquet
 Négociant-éleveurs Dufouleur Père & Fils
 Vintage: 2009
 Grape: Pinot Noir 100%
 Alcohol: 13,5%

Vinification and maturing

The vinification (as well as the harvest) has been conducted by the domaine of Hospices de Beaune. The wine was purchased by ZAIZON during the auction sales held 15. November 2009 and have from then been looked after by Dufouleur Père & Fils. Maturation for 12 months in French oak barrels – 100% new oak – fining, light filtration and bottling.

Tasting notes

Nice red-ruby robe, profound and brilliant. Open and pleasant bouquet of red fruits such as strawberry and raspberry, touch of toasted bread and spicy aromas. Clean attack, fresh, well structured and well balanced, firm tannins, rich and elegant, good persistence in mouth with a final touch of very light and pleasant oak.

Food pairing

Its bouquet matches well spicy and elaborate dishes such as lamb, beef (either roasted, grilled or marinated), stew and meat pies. All cheeses with the exception of the blue ones

Serving temperature

16° C

(Indeholder sulfitter)

