



Wine: Clos de Vougeot Grand Cru  
 Domaine R. Dubois & Fils  
 Vintage: 2006  
 Grape: Pinot Noir 100%  
 Alcohol: 14,5%

### Vinification & maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Long alcoholic fermentation in open vats (20 days) and maturation for 13 months in French oak barrels (40% new oak barrels).

### Tasting notes

Nice deep and profound red ruby robe, brilliant and limpid.  
 Open and concentrated aromas of red black fresh fruits (cherry, blackcurrant and blackberry), touch of spices and mocha. Very elegant end discreet vanilla nose.  
 Clean attack in mouth, round, full-bodied, rich, ripe and soft tannins, well balanced, delicate and elegant, very long lasting on fruity aromas. One of our most "elaborate" wine which combines finesse, power and long lasting in mouth!

### Food pairing

To drink with rather strong and elaborate dishes such as "coq au vin", burgundy style beef, game or any red roasted, grilled or marinated (wine based sauce) meat. Matches strong cheese very well.

### Serving temperature

17°C

(Indeholder sulfitter)

