



Wine: Mazis Chambertin Grand Cru  
 Négociants-eleveurs Dufouleur Père & Fils  
 Vintage: 2000  
 Grape: Pinot Noir 100%  
 Alcohol: 13,5%

#### 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 (14 days) and maturation for 13 months in French oak barrels (35% new oak barrels).

#### Tasting notes

Deep and profound ruby robe, tints of brick, clear and brilliant. Open and pleasant aromas of cooked red and black fruits (blueberry and strawberry jam). Second nose on musk, undergrowth and liquorice. Discreet roasted aromas on the finish. Clean attack in mouth, powerful and well-structured, round and fat, soft tannins (time has played its role!), harmonious and persistent. A wine for the connoisseurs which combines finesse and powerfulness... A great experience of what Burgundy can do best!

#### Food pairing

To drink with rather strong and elaborated dishes such as game (boar, pheasant, roe buck), stews and any red meat (beef, lamb) roasted, grilled or marinated. Fine with strong cheese.

#### Serving temperature

17°C

(Indeholder sulfitter)

