



Hospices de Beaune
2005
VOLNAY

Premier Cru
Appellation Volnay Contrôlée
Cuvée Général Muteau



Mis en bouteilles par
Dufouleur Père et Fils
à Nuits-Saint-Georges, Côte-d'Or

Product of France

75 cl

CONTAINS SULPHITES

Chaque année, le troisième
Dimanche de Novembre,
a lieu la célèbre vente aux
enchères à la chandelle des
Grands Vins du Domaine
des Hospices, constitué tout
au long des siècles grâce à
de généreuses donations.

Ces grands vins en tonneaux
sont pris en charge par les
acquéreurs qui ont la délicate
mission de les élever et de les
mettre en bouteilles.

13,5% vol.
CONTIENT SULFITES



Wine: Hospices de Beaune, Volnay 1^{er} Cru, Cuvée General Muteau
Négociants-eleveurs Dufouleur Père & Fils

Vintage: 2005

Grape: Pinot Noir 100%

Alcohol: 13,5%

Vinification & maturing

The vinification (as well as the harvest) has been conducted by the Hospices de Beaune. The wine was purchased by ZAIZON during the auction sales held in November and have been looked over by from then by Dufouleur Père & Fils. Maturation for 12 months in French oak barrels until bottling (70% new oak).

Tasting notes

Nice profound and intense red-ruby robe, clear and brilliant.

Open and clean aromas of black and red fruits (blackcurrant, strawberry and raspberry) with a touch of violet and toffee. Elegant toasted bread, vanilla and dry fruits on the second nose.

Clean attack, fresh and round, full-bodied and powerful, well-structured, good balanced with ripe tannins but still firm to ensure a long life, fat and persistent on fruity flavours.

Food pairing

With all kind of dishes based on red meat, either grilled, roasted or marinated in a wine based sauce (stews, burgundy style beef, "Coq au Vin"). With age, will pair stronger dishes such as game and cheese of character but not too strong!

Serving temperature

17°C

(Indeholder sulfitter)

