



Wine: Rully “ Les Chauchoux “  
Domaine Belleville  
Vintage: 2011  
Grape: Pinot Noir 100%  
Alcohol: 12,5%

#### Vinification and maturing

The grapes have been picked by hand and 100% destalked.  
Cold maceration at first for a maximum extraction of the colour.  
Alcoholic fermentation in open vats for 10 days and maturation for 10 months in French oak barrels (20% new oak barrels)

#### Tasting notes

Nice red-ruby robe, tints of purple, limpid and brilliant. Open bouquet of fresh fruits (blackcurrant and cherry), touch of prune and lilac. Second nose on light leather and spices aromas. The toasted is delicate and only suggested. Clean attack, fresh, round, well-structured and well-balanced, soft tannins and long lasting on a nice fruity final.

#### Food pairing

With all kind of dishes based on red or white meat (veal, lamb...), either grilled, roasted or marinated. With age, will pair stronger dishes (stews, pâtés...). All cheeses not too strong will pair very well

#### Serving temperature

16-17°C

(Indeholder sulfitter)

