



Wine: Bourgogne Rouge Pinot Noir
Négociants-eleveurs Dufouleur Père & Fils
Vintage: 2013
Grape: Pinot Noir 100%
Alcohol: 12,5%

Vinification and maturing

The grapes have been picked with the use of a machine and 100% destalked. Cold maceration at first for a maximum extraction of the colour. Alcoholic fermentation in open vats and maturation part in stainless steel vats for a maximum freshness and part in oak barrels for the roundness.

Tasting notes

Nice ruby garnet-red robe with tints of purple, limpid and brilliant. Open and pleasant aromas of red and black fruits (blackcurrant, cherry and strawberry), touch of spices, mocha and caramel on the second nose. Clean attack, fresh, good structure, full, well-balanced, fat and round, ripe tannins, harmonious (colour, nose and body at the same time on a "simple" AOC : the magic of the 2005 vintage!) and persistent in mouth.

Food pairing

Best with red grilled or roasted meats (beef). May also be served with light game and light cheese. Served at a cooler temperature (14°C), white meat (turkey, fatten chicken) will be perfect.

Serving temperature

16°C

(Indeholder sulfitter)

