



Wine: Hospices de Beaune - Corton Grand Cru - Cuvée Docteur Peste
Négociants-eleveurs Dufouleur Père & Fils
Vintage: 2009
Grape: Pinot Noir 100%
Alcohol: 13,5%
Ageing: 10 years and more

Vinification and maturing:

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

Tasting notes:

Nice ruby-red robe. Clear and brilliant. Complex and open nose on aromas of ripe black and red fruit (blackcurrant and cherry) with a touch of undergrowth and leather highlighted by a nice toffee flavour. Clean attack, full, rich, fat, well structured, round, well built tannins, generous and long lasting.

Food pairing:

Best to drink with delicate and elaborate dishes such as roebuck, pheasant, tournedos, stews and red marinated, in-sauce or roasted meat as well as medium to strong cheese.

Serving temperature:

16-17° C

