



Wine: Passe-Tout-Grains
 Domaine R. Dubois & Fils
 Vintage: 2013
 Grape: 1/3 Pinot Noir, 2/3 Gamay
 Alcohol: 12%

Vinification & maturing

The harvest of the grapes is performed manually. After reception at the winery and destemming, the must is placed in a vat for a period of 10 to 12 days. The first three days the temperature is maintained between 16 and 18°C. This process keeps the primary aromas in the wine. Afterwards the temperature of the vat naturally elevates to be maintained between 28 and 33°C during a few days. During this period, two processes occur:

- the fermentation converts sugar to alcohol.
- the maceration allows to transmit the colour and the properties of grape to wine. This one is improved by punching the cap and pumping-over. When the wine is achieved, the totality of the vat is pressed.

The wine stays 15 months in the cellar before bottling. During this period, the wine undergoes a second fermentation - malolactic fermentation - which stabilizes the structure. It stays 2 to 6 months in oak barrel to finish its maturing.

Tasting notes

The Passe-Tout-Grains has a beautiful intense red colour. The fruity aroma is fresh and not really tannin, but with a good sharpness, it is soft.

Food pairing

It is a pleasant wine with cooked pork meat and white meat, picnic.

Serving temperature

12-13°C

(Indeholder sulfitter)

