



Wine: Bourgogne Hautes Côtes de Nuits
 Domaine R. Dubois & Fils
 Vintage: 2012 Grape: 100% Pinot Noir
 Alcohol: 12,5%

Vinification & maturing

The harvest of the grapes is performed manually. After reception of the winery and destemming, the must is placed in a vat for a period of 12 to 15 days. The first three days the temperature is maintained at 16°C. This process keep the primary aromas in the wine. Then 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 proprieties of grape to wine. This 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 being bottled. During this period, the wine undergoes a second fermentation - malolactic fermentation - which allows it to stabilize its structure. It stays 2 to 6 months in oak barrels to finish its maturing.

Tasting notes

This wine expresses very well the terroir particular of Haute Côtes de Nuits, with nice and complex bouquet : flowers and red fruits. In young wine, the fruit aromas are well balanced with a few flavors of animal. Generous and rich.

Food pairing

This young Burgundy wine goes very well with roast meat and barbecue. With age any cheese.

Serving temperature

16°C

(Indeholder sulfitter)

