



Wine: Rully 1.cru “Chapitre”
Domaine Belleville
Vintage: 2010
Grape: Pinot Noir 100%
Alcohol: 13%

Vinification and maturing

The grapes have been picked by hand and 100% destalked. Cold maceration at first for a maximum extraction of the color. Alcoholic fermentation in open vats and maturation for 12 months in French oak barrels (15 % in new oak barrels)

Tasting notes

Nice deep ruby robe. Limpid, brilliant
Open and pleasant nose on fresh fruits (strawberry and Morello cherry) with a touch of mocha, toasted bread and cherry-pit on the second nose.
Clean attack in mouth, fresh, well-structured and well-balanced, round and full-bodied, tannins are soft and ripe, elegant with a good persistence in mouth on fruity (gooseberry) and roasted flavours.

Food pairing

Its bouquet matches well red meat dishes, either grilled, roasted or in red wine sauce, spicy stews, lamb, feathered game and venison and all kinds of rather strong cheeses.

Serving temperature

16°C

(Indeholder sulfitter)

