



Wine: Rully 1.cru "Rabourcé"
Domaine Belleville
Vintage: 2007
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 11 months in French oak barrels (15 % in new oak barrels)

Tasting notes

Nice light ruby robe with tints of orange. Limpid, brilliant
Open and pleasant nose on cooked fruits (prune and strawberry jam) with a touch of undergrowth and mushroom on the second nose
Clean attack in mouth, good balance with soft and well-integrated tannins (time has played its role!), harmonious and long lasting

Food pairing

Delicious with grilled, roasted and marinated white or light red meats and light cheeses. Will pair stronger dishes with age (both on the meat and cheese board)

Serving temperature

16°C

(Indeholder sulfitter)

