



Wine: Nuits-St-Georges 1^{er} Cru Clos des Argillières
 Domaine R. Dubois & Fils
 Vintage: 2007
 Grape: 100% Pinot Noir
 Alcohol: 13,5%

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. For the three first days, the temperature is maintained between 16 to 18°C. This process allows to keep the primary aromas in the wine. After 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. Maturing for 12 months in oak barrels with one third new oak.

Tasting notes

It is a wine dressed in a lofty red, with scents of red fruit (cherry, blackcurrant, raspberry) evolving with a touch of liquorice, undergrowth and toasted nuts. It is balanced and powerful. Robust and generous, the Clos des Argillières preserve their character acquiring a beautiful roundness after ageing, changing and evolving with an aroma of violets.

Food pairing

This powerful and body wine goes well with meat dishes cooked in a sauce, such as Boeuf bourguignon, roasted or marinated game, grilled or roasted strong red meat and strong cheeses.

Serving temperature

15-16°C

(Indeholder sulfitter)

