



Wine: Bourgogne Côtes de Nuits-Villages Les Monts de Boncourt
 Domaine R. Dubois & Fils
 Vintage: 2011
 Grape: 100% Chardonnay
 Alcohol: 13%

Vinification & maturing

The grapes harvested with machines are pressed in order to extract the juice, which is thereafter placed in a vat to a static racking of the must. The clear juice is lodged in barrels and in vats where it will be sowed in yeast to start the alcoholic fermentation. The temperature of fermentation is maintained between 16 and 19°C in order to obtain aroma of youth. After 10 days of fermentation, the wine is racked and put in cellar. The wine stays in the cellar during 12 months where it undergoes a second fermentation - malolactic fermentation - which allows a stabilizing of the wine structure.

Tasting notes

Nice yellow with a light gold tint, brilliant and limpid. Its young character introduces a nose with a lot of promises such as exotic fruits mixed at a peach flavour and a touch of toasted nuts. This wine is well balanced between the acidity and the structure, rich, pleasant and concentrated. Long at the end, enhanced by a pinch of honey and mint.

Food pairing

This young burgundy wine goes very well with cooked fish or pie, but also as an aperitif.

Serving temperature

13°C

(Indeholder sulfitter)

