



**Wine:** Bourgogne Cuvée Napoléon 1  
**Producer:** Dufouleur Père & Fils  
**Vintage:** 2013  
**Grape:** Chardonnay 100%  
**Alcohol:** 12,5%

#### Vinification and maturing

The grapes have been immediately pressed on a pneumatic press at a low pressure after been picked. Alcoholic and malo-lactic fermentations in stainless steel vats for a maximum freshness.

#### Tasting notes

Nice gold robe, brilliant and clear

Open and pleasant nose on aromas of citrus, grapefruit and white flowers

Clean attack, fresh, crisp, well-balanced, touch of acidity to make is lively, good persistence in mouth

#### Food pairing

Very good as an aperitif or with delicatessen and fishes, seafood or white meat in a creamy sauce.

#### Serving temperature

12°C

(Indeholder sulfitter)

