



Wine: Bourgogne Rosé  
 Domaine R. Dubois & Fils  
 Vintage: 2013  
 Grape: 100% Pinot Noir  
 Alcohol: 12%

### Vinification & maturing

The harvest of the grapes is performed manually. After reception at the winery and destemming, the must is placed in the vats for 6 hours. Then it is pressed to extract the juice, which is placed in a tank to a static racking of the must. The clear juice is lodged in barrels and in tank 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 aromas of youth. After 10 days of fermentation, the wine is racked and put in the cellar. The wine stays 6 months in the cellar. During this period, the wine undergoes a second fermentation - malolactic fermentation - which allows it to stabilize its structure.

### Tasting notes

Its main characteristic is its peculiarity of being a red grape variety. It is a red grape with white juice. The vinification is the same as the white wine. The press extracts the colour necessary for a nice Rosé. But in addition, we leave the skins in for 12 hours to give a more defined colour. It has a clear pink colour, very fruity, a little acid and light. On the nose we find the richness of Pinot Noir in young wine. The aromas of flowers and fruits are present, the mouth is fresh, round, balanced and can give a growing pleasure.

### Food pairing

This wine tends to be very multiversitile and is easy to drink for many different occasions.

### Serving temperature

10°C

(Indeholder sulfitter)

