

LE FOULEUR - BOURGOGNE PINOT-NOIR, 2018

AOC Bourgogne (Bourgogne), Pinot-Noir

AFOULEUR FARE

Our Le Fouleur range is the expression of our style which seeks above all balance and harmony more than the demonstration of power or concentration. These wines, combined reflections of their grape variety, their terroir and their vintage, are the ideal gateway to our Great Burgundy Wines.

PRESENTATION

The Fouleur Bourgogne - Pinot-Noir is a beautiful introduction to the fine Bourgogne wines and their noble grape in red. Relatively little cultivated in the world, as its fragility requires specific climatic and soil conditions, this grape variety native to Burgundy expresses here all its elegance and finesse. This cuvée reveals a fine and elegant frame, a beautiful material, as well as a bouquet of red fruits full of gourmandise.

THE VINTAGE

The wines of the 2018 vintage stand out with an intense color and beautiful power. The season has allowed a perfect maturity which gives coated tannins and a nice concentration of fruit pledges of great greediness. Exceptional in more ways than one, these wines taste already very well in their youth but will be able to reward those who know how to wait a few years.

WINEMAKING

The wine is aged in stainless steel tanks in order to preserve supple tannins and let the Pinot-Noir grape express its natural aromas. The bottling takes place after 6 to 9 months of aging, allowing to trap a wine in its full youth.

VARIETALS

Pinot Noir 100%



PINOT-NOIR DUFOULEUR FRÈRES AU CHÂTEAU - NUITS-SAINT-GEORGES

