



DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

BOURGOGNE HAUTES CÔTES DE NUITS TASTEVINAGE, ROUGE, 2017

AOC Bourgogne Hautes Côtes de Nuits (Bourgogne)



The Tastevinage consists of a rigorous test of wines from every corner of the Burgundy wine region, from Chablis to the Beaujolais crus, with the purpose of selecting those that come up to the standard of their appellations and vintages. These are then awarded the seal of the Confrérie des Chevaliers du Tastevin, allowing the consumer to identify those wines which, because of their integrity, personality and indisputable quality, have shown themselves worthy of this distinction.

PRESENTATION

The Hautes-Côtes de Nuits appellation designates wines made from grapes grown on the hills, located west of Nuits-Saint-Georges and at a higher altitude. This situation gives a more countryside character to the wines which, due to their beautiful acidity, fully express the aromas of red fruits of Pinot-Noir

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

AGEING

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%

