



DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

GEVREY-CHAMBERTIN TASTEVINAGE, ROUGE, 2016

AOC Gevrey-Chambertin (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

A flagship appellation of the Côte de Nuits, Gevrey-Chambertin produces among the greatest wines of Burgundy and Pinot-Noir reigns here in majesty. The subtle balance in the soil between limestone, clay and gravel allows for powerful and full-bodied wines with remarkable elegance.

THE VINTAGE

Exceptional vintage for more than one reason, the 2016 vintage offers wines of great elegance. Subtle floral notes of rose and peony mingle with intense aromas of red and black fruit, accompanied by some spicy notes. On the palate, perfectly ripe tannins appear, carved by a vibrant acidity which guarantees an incredible aromatic persistence.

WINEMAKING

After meticulous sorting, both during harvest and at the arrival in the winery, the grapes are destemmed and put in the tank using elevators which avoid any pumping or crushing too early. A cold pre-fermentation maceration phase allows the gentle extraction of tannins and aromas before the appearance of alcohol. Pigging and pumping over are decided on a case-by-case basis in order to obtain an optimal balance guaranteeing beautiful harmony.

AGEING

12 to 18 months in French oak barrels of various capacities, ages and origins in order to smooth the impact of the wood as much as possible and allow a fair expression of the nuances of the appellation. No racking during aging and re-massing for 2 to 3 months before to clarify the wines as naturally as possible.

VARIETALS

Pinot Noir 100%

