



DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

COTEAUX BOURGUIGNONS TASTEVINAGE, ROUGE, 2017

AOC Côteaux Bourguignons (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

This Coteaux Bourguignons has the distinction of being composed only of the Gamay grape variety. The result is an expressive, warm and friendly wine, with a roundness and a fruity characteristic of this grape variety.

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.

TERROIR

The Coteaux Bourguignon appellation is the foundation of the "Grande Bourgogne" which ranges from Beaujolais in the south to Yonne wines in the north, passing naturally through the vineyards of the Mâconnais, Côte Chalonnaise and Côte d'Or. Apart from the origin of the grapes, a great deal of freedom is left to each producer to express in their own way the Burgundian grape varieties Pinot-Noir & Gamay for red wines, Chardonnay & Aligoté for white wines.

AGEING

The wine is aged in stainless steel tanks to preserve supple tannins and let the Gamay 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

Gamay 100%

