



DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

GEVREY-CHAMBERTIN, ROUGE, 2017

AOC Gevrey-Chambertin (Bourgogne)



PRESENTATION

Located halfway between Nuits-Saint-Georges and Dijon, the village of Gevrey-Chambertin is one of the villages of the Côte de Nuits known for its full structured wines. Our Cuvée comes from an assemblage of different climats and it reveals the full power of this appellation.

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

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%



GEVREY-CHAMBERTIN

Grand Vin de Bourgogne

— DUFOULEUR FRÈRES —

SPECIFICATIONS

Alcohol content: 13 % vol.

Allergens (sulphites): Contains sulphites

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