



DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

LE FOULEUR - BOURGOGNE PINOT-NOIR, 2022

AOC Bourgogne (Bourgogne), Pinot-Noir



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 red wines of the 2022 vintage illustrate the capacity of Pinot Noir to express itself with finesse in a fiery vintage. Despite a very dry and hot summer, the grapes produced wines with astonishing freshness coupled with great concentration. The qualitative potential of the phenolic compounds is excellent, suggesting the possibility of a good vintage to keep.

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%

SPECIFICATIONS

Alcohol content: 13 % vol.

Allergens (sulfités): Contains sulphites

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Au Château, 1 Rte de Dijon, 21700 Nuits-Saint-Georges

Tel. +33 (0)3 80 61 33 18 - Fax +33 (0)3 80 61 36 33 - contact@dufouleur-freres.com

dufouleur-freres.com - facebook.com/dufouleur.freres

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