



DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

LE FOULEUR - BOURGOGNE CHARDONNAY 2018

AOC Bourgogne (Bourgogne), Chardonnay



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

Today cultivated worldwide, the Chardonnay grape, native to the region, initially lent its name to a small village in the Mâconnais. It expresses itself here to perfection, giving our Cuvée a nice balance and mineral freshness. The color is very pale yellow with green reflections. This wine has a floral nose expressing on a note of white flesh fruits.

THE VINTAGE

In 2018, the aromatic complexity of white wines is incredible. These are explosive wines on the nose, whose diversity of aromas reflects perfectly well each terroir. The wines retain a certain freshness and minerality. The mouth is round and generous, balanced by a nice tension.

WINEMAKING

The wine is aged in stainless steel tanks to preserve maximum freshness and let the Chardonnay grape express its natural flavors. The bottling takes place after 6 to 9 months of aging on the lees, allowing to trap a wine in its full youth.

VARIETALS

Chardonnay 100%



LE FOULEUR

Vin de Bourgogne

— 2018 —

CHARDONNAY

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SPECIFICATIONS

Alcohol content: 13 % vol.

Allergens (sulfites): Contains sulphites

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