



# Vignobles de Bourgogne

BRUNOLAFON  
wine selection

## Burgundy, Domaine Dupasquier et Fils, AOC Nuits-Saint-Georges Premier Cru Chaines Carteaux, Rouge

AOC Nuits-Saint-Georges Premier Cru Chaines Carteaux, Bourgogne, France



Since 1900, the family estate has managed 10 ha of vines in the communes of Nuits Saint Georges, Premeaux-Prissey, Aloxe Corton and Pernand-Vergelesses.

Today, the 5th generation of winemakers produces eleven wines: four whites and seven reds.

The vines are cultivated using the "lutte raisonnée" method: the slopes are grassed and the vines are ploughed. They have obtained HVE (High Environmental Value) certification.

### PRESENTATION

The wines are made from Chardonnay, Aligoté and Pinot-Noir grapes grown in the communes of Nuits-Saint-Georges, Premeaux-Prissey, Aloxe-Corton and Pernand-Vergelesses. A renowned terroir offering reds with powerful, fruity aromas and whites with floral notes.

### LOCATION

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### TERROIR

Clay Limestone.

### WINEMAKING

The wines are made in the traditional way, in stainless steel vats.

### AGEING

The wines are placed in barrels for malolactic fermentation and ageing. The wines are bottled after 18 months.

### VARIETAL

Pinot Noir 100%

### GM: NO

Contains sulphites. Does not contain egg or egg products. Does not contain milk or milk-based products.

### SERVING

16°/61°F

### AGEING POTENTIAL

10 to 15 years

### TASTING

A wine of great complexity, with fruity aromas and a powerful mouthfeel.

### FOOD PAIRINGS

Serve with red meats and duck. If left to develop, it will be perfect with game and cheese.

