



DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

NUITS-SAINT-GEORGES TASTEVINAGE, ROUGE, 2016

AOC Nuits-Saint-Georges (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

Nuits-Saint-Georges is the famous village which gave its name to the Côte de Nuits. Known throughout the world, this flamboyant appellation is a perfect synthesis between power and refinement. This Cuvée is produced from grapes from several plots within the appellation in order to obtain a balanced cuvée.

THE VINTAGE

Exceptional vintage for more than one reason, the 2016 vintage offers wines of great elegance. Subtle floral notes of rose and peony mingle with intense aromas of red and black fruit, accompanied by some spicy notes. On the palate, perfectly ripe tannins appear, carved by a vibrant acidity which guarantees an incredible aromatic persistence.

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%

