



Vignobles de Bourgogne

BRUNOLAFON
wine selection



Burgundy, Domaine Dupasquier et Fils, AOC Nuits-Saint-Georges, Rouge

AOC Nuits-Saint-Georges, 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

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.

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 full-bodied, powerful wine. Aromas of blackcurrant, redcurrant and white pepper. Closed when young, complex, powerful with a beautiful elegance on the palate.

FOOD PAIRINGS

Serve with fine poultry, red meats and aged cheeses.

