



Vignobles de Bourgogne

BRUNOLAFON
wine selection

Burgundy, Domaine Dupasquier et Fils, AOC Aloxe-Corton, Blanc

AOC Aloxe-Corton, 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

5 to 10 years

TASTING

A wine of character, with a fruity nose (red and black fruits) when young. Its aromas evolve and intensify with age.

FOOD PAIRINGS

Serve with red meats, poultry or cheeses.

