



JULES DU SOUZY - BOURGOGNE PINOT NOIR 2015

Description

APPELLATION: AOP Bourgogne Pinot Noir

Viticulture

100% Pinot Noir

From the Côte d'Or area on the South, on the border of "Villages" appellation. Marl and clay and a lot of limestone.

Vinification

After the harvest, destemming, crushing and classic maceration around 15 days, maturing in oak Burgundian barrels during one year before bottling.

AGEING POTENTIAL 3 to 5 years

Analysis

PH:

Total acidity :

Residual sugar :

Alcohol : .0% vol

Tasting Notes

With a deep ruby colour, this Bourgogne develops aromas of violet and licorice, blackcurrant and cherry. Well-structured on the palate with silky and soft tannins, it offers a nice lingering of flavours.

FOOD & WINE PAIRINGS: To be served with roasted meats, lamb, refined cheese.

VEGGIE : Fresh linguine with fresh "souled" mushrooms and herbs.

SERVING TEMPERATURE from 15 to 18 °C



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