



# DUFOULEUR PÈRE & FILS

## GEVREY-CHAMBERTIN 2014



**WINEMAKER**  
**APPELLATION**  
**REGION**  
**GRAPE VARIETAL**

Bernard Jaillet  
Gevrey-Chambertin  
Burgundy  
100% Pinot Noir

**TERROIR**

Brown calcic or limestone soils. The vines also benefit of the marl covered with screes and red silt coming down from the plateau. The gravel confers elegance and delicacy to the while the marl, consisting mainly of shells, fossils and clay adds body and firmness. Exposures vary from east to south-east.

**VINIFICATION**

20 days of maceration in open wooden tanks. Extraction by punching down the cap and pumping-over.

**AGEING**

Aged in French oak barrels during 18 months. (20% new barrels).

**TASTING NOTES**

**Eye:** Lively ruby color. **Nose:** complex flavor of fruits (strawberry and blackberry), floral notes (violet), roasting and spices. **Palate:** To the palate, it is a whole, rich, strong and structured wine. Tannins are very present but play on the velvet.

**FOOD PAIRING**

Excellent when enjoyed with rib steak, lamb in brown sauce, and all musky, mild cheeses

**TEMPERATURE**

Serve between 57-61°F (14-16°C)

**TECHNICALS**

Alcohol: 12.5% - PH: 3,41 - Total acidity: 6,10 g/l residual sugar: 0,1 g/l

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