



# DUFOULEUR PÈRE & FILS

## HAUTES CÔTES DE NUITS 2014



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

Bernard Jaillet  
Hautes Côtes de Nuits  
Burgundy  
100% Pinot Noir

### TERROIR

Plateau of clay and limestone located between 300-400m above sea level. The appellation Bourgogne Hautes Côtes de Nuits can only be granted after the wine has been subjected to certification via tasting and analysis. The vines are around 40 years old.

### VINIFICATION

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

### AGEING

Partially aged in French oak barrels during 1 year. (no new barrel).

### TASTING NOTES

**Eye:** Nice red color. **Nose:** Aromas of fresh red fruits that will evolve into aromas of very ripe fruit. **Palate:** Nice acidity in the palate with well-structured tannins that allow the wine to age for several years.

### FOOD PAIRING

Excellent when enjoyed with braised beef, steak, duck and ripened cheese

### TEMPERATURE

Serve between 59-61°F (15-16°C)

### TECHNICALS

Alcohol: 12.5% - PH: 3,47 - Total acidity: 5,91 g/l  
residual sugar: 0,3 g/l

Imported by **COGNAC**  
**one**