Bourgogne de Vigne en Verre

Domaine Dupré

Classification :

Régional

Région : La Côte Mâconnaise

Cépage : Pinot Noir



Température de service :
16 to 18°C

Durée de conservation :
5 to 6 years

Bourgogne (Red)

La Côte Mâconnaise - Pinot Noir

Origine

The slopes of the villages of Royer and Mancey.

Vinification

The wine is vinified to ensure it has ageing potential. Maceration lasts 10-12 days. Ageing is only carried out in oak barrels, of which 20% are new, and usually lasts for 12 months, during which time two rackings are performed, including one blending. The bottles are stored for at least 6 months before being released for sale. The wine is therefore well rested after what is commonly referred to as "bottle shock."

Notes de dégustation :

Intense, bright, deep red hue. On the nose, the wine shows aromas of black and red berries. It is robust and full-bodied on the palate, with aromas of ripe fruit and liquorice from the barrel ageing. As it matures, the colour transforms and the aromas evolve into more animal-type scents.

Mets d'accompagnements

Pairs well with grilled or roasted red meats, poultry, game and cheese.

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