

DOMAINE LOUIS FLEUROT BOURGOGNE PASSE-TOUT-GRAINS



Pinot Noir and Gamay. Glossy, ruby color. Complex nose marked by powerful aromas of red fruits and undergrowth with fine animal notes. Gouleyant wine, the result of a refined blend of Pinot Noir and Gamay grape varieties. Pair with cold meat with mayonnaise, white meat, soft cheeses or cottage cheese with herbs.

From Nuits-Saint-Georges, in eastern Bourgogne, France. The vines are 50 years old. The grapes were harvested and sorted on a table by hand and completely destemmed.

Cold maceration for one week, then alcoholic fermentation for 10 to 15 days. Aged 10% in barrels 90% in stainless steel vats for 10 months on average then bottled at the estate.

Domaine Louis Fleurot in Nuits-Saint-Georges produce 12 appellations from their 40 acres of vines. Their family home was created 4 generations ago. Originally their main business was cooperage, or barrel-making, but over time the wine business grew.

We're lucky that there are estates like this that still produce the so-called 'lesser' appellations like the Hautes Cotes de Nuits. These are the wines you will find on vignerons' tables up and down the Côte d'Or.

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Tasting Note:

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Shelf Talker:

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PASSE-TOUT-GRAINS
BOURGOGNE



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