

Domaine Roux Père & Fils

Gevrey-Chambertin Vieilles Vignes

100% Pinot Noir

Tasting Notes:

Produced from old vines planted upwards of 25 years ago, this well-structured wine has velvety tannins and is delicate on the palate. It is aromatic with notes of strawberry, mulberry, violet and rose, with more complex fragrances like licorice and leather developing with age. Enjoy with a range of meats and strong cow-milk cheeses.

Vineyards:

Region:	Côte de Nuits, Côte d'Or, Burgundy, France
Name:	-
Size:	2.5 hectares
Planting Density:	10,000 vines/hectare
Soil Composition:	Calcareous and lime
Elevation:	250-330 meters
Exposure:	Southeastern
Practices:	Sustainable

Winemaking:

Harvest	September
Date:	Manual
Method:	-

Pre-fermentation

Container:	-
Temperature:	-
Duration:	-

Fermentation

Container:	Stainless steel tanks
Temperature:	15-35°C
Duration:	15-30 days
Maceration:	15-30 days
Malolactic:	Full

Filtered:	Yes
Fined:	Yes

Aging:

Container/Cooperage:	New & previously-used French oak barriques
Duration:	14-18 months
Bottle-Aging Duration:	2-6 months

Technical Data:

Alcohol:	13.5%
pH:	4.43.48
Residual Sugar:	< 2.0 grams/liter
Acidity:	3.4 grams/liter
Dry Extract:	24.0 grams/liter

Production Quantity: 15,000 bottles



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