



COLLECTION TRAMIER

L. TRAMIER & Fils
Depuis 1842

LAURENT DUFOULEUR
DOMAINE

Roncier

BOURGOGNE HAUTES COTES DE NUITS



TERROIR

Appellation : Bourgogne Hautes Côtes de Nuits

Grape variety : 100% Pinot Noir

Vineyard : It is located between 300 and 400 meters of altitude. The vineyard occupies the western slopes of the "côte".

Geology : Clay-limestone soil

KNOW-HOW

Harvest : Grapes are harvested in fully ripe, generally in September.

Wine making : Traditional fermentation, cap-punching, then wine is aged for a few months in temperature-controlled stainless steel vats to keep varietal characteristics.

TASTING AND PAIRING

Tasting :

Light ruby in colour with a bouquet developed on notes of red fruits. In the mouth a good attack on fruits with light but smooth tannins. A good finish on red fruits.

Wine and food pairing : Rabbit in mustard sauce, duck with orange sauce, morbier

Service temperature : Between 14 and 16°C

Aging potential : 6 years

Photo bouteille non contractuelle

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