

BURGUNDY

BOURGOGNE COTE D'OR: DOMAINE POULLEAU RED

Domaine Poulleau

TASTING NOTES

Purple dress. Bouquet of small red fruits. Soft and round wine. Aged in oak casks for a year.

An annual production of 6,000 bottles.

WITH FOOD

Game, Cheese

VINTAGE 2023/2024

REGION Burgundy

APPELLATION Bourgogne Cote d'Or

GRAPES 100% Pinot Noir

KEEPING Drink within 5 to 6 years of bottling.

VINIFICATION Destemming and Cold maceration. Extraction of colourings and tannins. Alcoholic fermentation. Punching of the cap. Chaptalisation, De-vatting and Pressing. Ageing in oak casks. Malolactic fermentation. Racking with light filtration, and matured in oak casks.

BOTTLE 75cl

VOLUME 2023 - 12.5%, 2024 - 13.0%



DOMAINE POULLEAU

Domaine Poulleau was founded in 1960. Michel and Jacqueline, his wife, started this activity together. In 1983, their son Thierry took part in the adventure, later then joined by his wife Florence. Together, they took over the management of the estate in 1996. Attached to working the soil and the vines, they opted for sustainable viticulture on the entire 8 Ha estate.