

## RULLY ROUGE - Chaponnière - Domaine Ninot

<b>Country:</b>	France
<b>Region:</b>	Bourgogne
<b>Appellation:</b>	Rully
<b>Year:</b>	2011
<b>Grapes:</b>	100 % Pinot noir
<b>Alcohol degree:</b>	13 %
<b>Serve at:</b>	14-16°C
<b>Serve with:</b>	paté, fowl, duck, rabbit, soft cheese
<b>Description:</b>	Chaponnière is a plot located in the heart of the Rully appellation with a subsoil of clay and limestone. The grapes from the 30-year old vines are harvested manually to immediately make an initial triage in the vineyard. In order to preserve the delicate flavors, the wines are partially raised in oak barrels. The development of the wines is traditionally but without modern oenological techniques from losing. This Rully Chaponnière has a tint ranging from cherry red to garnet red in the nose with a luxuriant bouquet of red fruit and cherries. In the mouth the wine is supple and fresh with a consistent, well structured set where the soft tannins support the fruit. The fruity, delicate aromas return in a beautiful finish.

