

DOMAINE
**THEULOT
JUILLOT**



RED BOURGOGNE

CÔTE CHALONNAISE

GRAPE VARIETY

Pinot Noir

TERROIR

Dense, deep and fairly fertile soils at the foot of the slopes.

AGE OF VINES

30 years

VINEYARD MANAGEMENT

Cultivated using reasoned viticultural methods with no use of herbicides, only tilling of the soil. Yields are controlled by disbudding and green harvesting if necessary.

WINEMAKING AND MATURING

Hand-picked into small crates.

The grapes are sorted after picking then totally destemmed.

Cold pre-fermentation maceration for 1 to 2 days then 11 days in the vat with regular cap punching and pumping over.

Matured partially in vat (15 to 20%), and the remainder in barrel, of which 10% are new, for 11 months. The wine is then blended, and bottled three months after it has clarified naturally.

CHARACTERISTICS

A deliciously succulent Pinot Noir with typical Burgundy aromas of fresh strawberry and cherry.

SERVICE AND FOOD WINE PAIRING

Perfect for roast meats or delicately flavoured casseroles.

CELLARING

3 to 5 years

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Alcohol can damage your health, drink sensibly