

JOSEPH DROUHIN, LAFÔRET BOURGOGNE PINOT NOIR



DESCRIPTION

A wine full of charm: bright ruby colour and a nose with aromas of red fruit (raspberry, red currants, wild strawberry). On the palate, the wine is pleasant, fruity and refreshing, with light tannins and great elegance. Aperitif for finger food? A light (almost) improvised dinner, lunch in a trendy restaurant, LaForêt is always in right place! Its a no brainer, LaFôrett is at ease almost everywhere and with everything! Pinot Noir and grilled chicken, pasta with pesto... simple things, a sign of times". New design. LaFôret is dressed as smart casual to surprise its friends. A concise simplified label, a screwcap, an exterior decorated with a whirlwind of bottles... No doubt about it, LaFôret is trendy!

VINIFICATION

Maceration and vinification take 2 to 3 weeks and happen under controlled temperatures. Indigenous yeasts are being used. Joseph Drouhin seeks total control of the process of extraction; extraction gives colour and substance to a wine but should never be detrimental to its finesse and typical character. Stainless-steel vats (7 to 8 months). One to two-year old barrels for the wines of higher provenance.

ADDITIONAL INFORMATION

Grape variety: Pinot Noir
Country: France
Area: Bourgogne
Color: Red
Category: Wine
Flavor profile: Elegant,Fruity,Smooth
Alcohol percentage: 13.5