



# LEOPOLD DOUBLE

red 'Aged in Oak Barrels'

## AOC BURGUNDY

# 2010



### GRAPE VARIETIES

100 % Pinot Noir

### TERROIR

The Burgundy appellation area is extremely vast, extending over 300,000 acres from the Chablis vineyards to Macon. The difference between the soil and climate found in the north and in the south determine the characteristics of the appellation. In the north, wines are lively and fragrant whereas they are more structured in the south.

### WINEMAKING

The harvested grapes are totally destalked to make the wine supple. Fermentation is carried out after 24 – 48 hours of maceration. The temperature is kept below 29°C. Devatting and pressing take place between 6 to 8 days later. Complete malolactic fermentation is conducted. The wine is aged in 5,000 liter oak barrels.

### TASTING NOTES

This Pinot Noir Red Burgundy 'Aged in Oak Barrels' has a dark red color with a rather bright ruby robe. The bouquet is very delicate and well-developed, recalling cherries and small, dark fruit. In mouth it is round, ending in a long, lovely woody-tasting finish.

This wine must be consumed when young, from two to five years after the vintage to take full advantage of its richness and complexity. It will go perfectly with sausage in milk-bread pastry, delicatessen meats, terrines, gizzard salad, Catalan tapas, peppery pasta, duck or goat Brillat Savarin cheese.