

# Patricia Raquin Bourgogne Rouge Fut de Chene

Maison Patricia Raquin

France - Burgundy - Bourgogne AOC

The wine is produced from 100% Pinot Noir grapes grown on gravel and silt soils, aged in French oak barrels. Medium to full bodied, earthy, fruity and mineral. Structure and tannin on the finish. The wine pairs well with any hearty red meats and cheeses.

## Specifications

<b>Appellation</b>	Bourgogne AOC
<b>Varietals</b>	100% Pinot Noir
<b>Agricultural Practices</b>	Sustainable
<b>Soil type</b>	gravel and silt
<b>Vinification</b>	Harvest by hand. Traditional vinification in thermoregulated stainless steel. Pre-fermentation - temperature controlled cold maceration during 10 days. Long fermentation during which pigeages and pumping over are performed. Post-fermentation - maceration at 30°C for 5 days. Aged in oak barrels for 18 months.
<b>Pairings</b>	Best with any type of meats and soft cheeses.



## Codes, Weights and Measures

<b>UPC</b>	7 84585 02457 5
<b>Units/Case</b>	12
<b>Unit Size</b>	750 mL
<b>Container</b>	bottle
<b>SCC</b>	1 07 84585 02457 2
<b>Case Weight</b>	37
<b>Cases/Pallet</b>	49
<b>Layers/Pallet</b>	7
<b>SRP</b>	\$ 25.99 USD 750mL Bottle