

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

Appellation	Bourgogne AOC
Varietals	100% Pinot Noir
Agricultural Practices	Sustainable
Soil type	gravel and silt
Vinification	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.
Pairings	Best with any type of meats and soft cheeses.



Codes, Weights and Measures

UPC	7 84585 02457 5
Units/Case	12
Unit Size	750 mL
Container	bottle
SCC	1 07 84585 02457 2
Case Weight	37
Cases/Pallet	49
Layers/Pallet	7
ABV	12.00%
SRP	\$ 23.99 USD 750mL Bottle