



# Wine at Home

ARTISAN WINES DELIVERED

NAME *Roncier Reserve VdF*

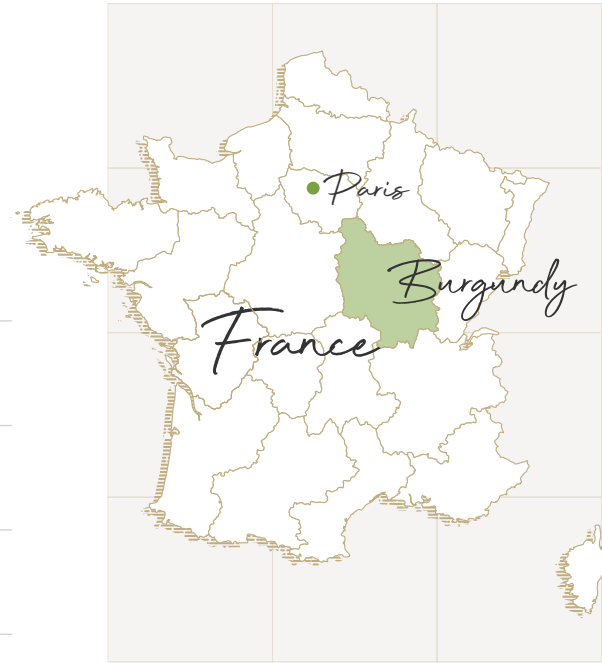
VINEYARD *Louis Tramier & Fils*

GROWER *Laurent Dufouleur*

GRAPE/S *Pinot Noir, Gamay*

ALCOHOL *13%*

LOCATION *Burgundy*



## SPECIAL FEATURES

Louis Tramier started this prestigious Burgundy house in 1842 and it remains in the same family. This delicious blend of 90% Pinot Noir and 10% Gamay comes from 40 year old vines, close to the village of Mercurey in the heart of the appellation. The vineyard has a demonstrable interest in protecting and preserving the environment and reducing their carbon footprint to the minimum - including using 99% recycled paper in their packaging, limiting shipments and conserving water and electricity.

Grapes are pressed immediately after harvest to retain freshness and fermented at low temperatures to preserve all the fruit flavours before being aged in oak for 3 months.

## TASTING NOTES

Bright ruby red with a ripe raspberry nose with a little gaminess on the close - supple, light red berry palate with hints of white pepper. Harmonious and balanced. Can be served lightly chilled.

NOSE	<input type="radio"/> Fragrant	<input type="radio"/> Complex	<input checked="" type="radio"/> Fruity	<input type="radio"/> Spicy	<input type="radio"/> Expressive
PALATE	<input checked="" type="radio"/> Soft	<input type="radio"/> Ample	<input type="radio"/> Juicy	<input type="radio"/> Fruity	<input type="radio"/> Concentrated
FINISH	<input type="radio"/> Smooth	<input type="radio"/> Elegant	<input type="radio"/> Delicate	<input checked="" type="radio"/> Balanced	<input type="radio"/> Generous

## WINE AT HOME SAYS

*A good, supple, everyday Burgundy that works well with both light and dark meat, chicken, pasta dishes and mushrooms.*