

## DOMAINE DU TRACOT DUBOST MORGON "BALLOFIERE"

# **TECHNICAL INFORMATION**



**Country** France

**Region** Burgundy

Sub-Region Beaujolais

**Producer** Domaine Dubost

Vintage 2017

**Composition** 100% GAMAY

**Certifications** Environmentally Friendly, Sustainable, Biodynamic

#### WINEMAKER NOTES

Originally known as Domaine du Tracot, now-called Domaine Dubost has been owned by the Dubost family since 1902. Its origin was found in writings and traces on the main building. With his two sons, Corentin and Joffrey, winemaker Jean-Paul Dubost hopes that the 4th generation will continue the family tradition in providing wines that reflect their terroir, the culture of the vineyard and respecting the environment and soil.

#### **TASTING NOTES**

A beautiful purple with iris and peony aromas on the nose along with ripe cherry, accompanied by spicy notes that develop into a powerful mouth feel and greedy tannins.

### **PAIRING SUGGESTIONS**

This wine will partner well with red meats, grilled meats, game, and cheeses.

#### **VINEYARD**

- Average age of vines: 70 years
- Soil: sloping hills of granite and stone on broken iron schists
- Yield: Average of 40-45 hl/hc (52 permitted), 2015 yield: 36 hl/hc
- Environment/Sustainability: biodynamic practices





#### **VINIFICATION**

- Harvest: hand picked
- *Maceration*: total carbonic maceration: 15 day whole grape carbonic maceration in concrete and steel tanks with twice daily pump over of 10 minutes.
- Fermentation: Completion of malolactic fermentation at 20 degrees. Final racking after malo.
- **Racking**: raised undisturbed through the winter in concrete and steel tanks (67%), 1-5 year old 500 liter barrels (33%)
- Filtration/Fining: light filtration, no fining
- **Aging**: 5-7 years
- Production: 500 cases