

# Marc Rougeot-Dupin Bourgogne Blanc 2020

## taste & smell profile

*Stone Fruit*



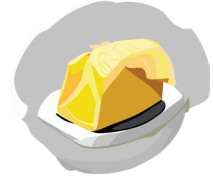
*Hazelnut*



*Almond*



*Butter*



## food match:



Baked snapper, lemon potatoes and thyme



## rating:

<b>Aroma:</b>	1	2	3	4	5
<b>Taste:</b>	1	2	3	4	5
<b>Body:</b>	1	2	3	4	5
<b>Finish:</b>	1	2	3	4	5
<b>Quality:</b>	1	2	3	4	5

## tasting notes:

Rougeot has a long history of making superb white wines out of the famed village of Meursault. The Rougeot-Dupin label is a venture that started in 1990 in order to diversify the family range. The wines are made from purchased grapes, the Chardonnay grapes are carefully selected from sustainably grown vineyards in Cote de Beaune and Cote Chalonnaise. The wine has a subtle nose of white stone fruit, fresh hazelnut, almond and hint of butter. It's perfect to open when it's young, in its first one to four years. 100% Chardonnay. *Importer note*

Drink from: 2023+