



DIONYSUS ASIA
YOUR ONE STOP WINE SOLUTION

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MANUEL OLIVIER VOSNE ROMANÉE

Manuel OLIVIER - Burgundy, was borned in a family of farmers, and followed an unusual professional way. In 1990, he began to grow a few acres of vineyards and red fruits.

Today, Manuel is a wine specialist, he grows grapes on a 11 ha area in the Hautes-Côtes de Nuits, Côte de Nuits and Côte de Beaune. At 38 years old, he is one of the "new generation" winegrowers, and rewarded by many medals.

MATURING

The wine has remained 18 months in contact with fine lees in oak casks (30% of new barrels, 30% of 1-year-old barrels, 30% of over-3-year-old barrels). Barrels benefit from a 36-month drying process, the oak comes from the Allier and the Vosges forests. Light, slow and long toasting process in wood depth.

FERMENTATION

Maceration at a low temperature during one week, natural yeast, the wine is kept in vats from 5 to 6 weeks at 30°C. Treading and pumping over made according to the result of the daily tastings.

TASTING NOTES

Intense, elegant and complex nose . The palate is rich with dense tannins and looks promising. Velvety texture while ageing.

FOOD & WINE MATCHING

Wild fowl or game, either roasted or grilled, strong cheese.

TECHNICAL DETAILS

Grape Variety : 100% Pinot Noir.
Vine Age : 30 years.
Yields & Density : 45 hl / ha with 10 000 plants / ha.
Serve : 16 - 18°C.
Cellar : 5 to 20 years

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