



DIONYSUS ASIA
YOUR ONE STOP WINE SOLUTION

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MANUEL OLIVIER BOURGOGNE PINOT NOIR ROUGE

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

In inox vats, and bottled as soon as the malo-lactic fermentation has finished, to keep the primary aromas of this grape variety.

FERMENTATION

The grapes are totally de-stemmed. Maceration at a cold temperature during one week, natural yeast, followed by a 3-4 day fermentation at 20-25°C, getting warmer at the end of the process. After the drawing off, the fermentation ends on juices without marc.

TASTING NOTES

Fresh and intense nose, slightly spicy, dominated by red fruit Pinot Noir. The freshness of the attack of red fruit, followed by a slight tannic intensity, ends on a harmonious final touch.

FOOD & WINE MATCHING

Serve with red meat and poultry, either grilled or roasted.

TECHNICAL DETAILS

Grape Variety : 100% Pinot Noir.
Vine Age : 10 years.
Yields & Density : 60 hl / ha with 3700 plants / ha.
Serve : 14 - 16°C.
Cellar : 2 to 6 years

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