

GUY & YVAN DUFOUTEUR *domaine*

GRANDS VINS DE BOURGOGNE



Fixin 1^{er} Cru

“Clos du chapitre” Monopole

Surface area: 2 hectares (total area of the clos: 4 hectares 78 ares)

Grape variety: PINOT NOIR

Average age of vines: 65 years

Soil: Very deep clay-limestone containing some marl.

Location: Clos located in the north of the Côte-de-Nuits, village neighbouring Gevrey Chambertin, plot situated on a gentle east-facing slope with a 20% gradient. Alt. 320 metres.

5-year average yield: 31 hl/ha

Number of bottles: 8,000

Management of the vine: Ploughing, partial weeding, sustainable growing, de-leafing, harvesting by hand, sorting on the vine before picking (unripe or damaged grapes, etc.)

Vinification: After rigorous sorting in the winery, the whole, destemmed grapes go into vat via gravity flow. Addition of enzymes, yeasting, one week's cold pre-fermentation maceration, daily punching of the cap, hot final maceration.

Ageing: 12 months in oak barrels, of which one third are new, malolactic fermentation in barrels, followed by 3 months spent blending in stainless-steel vat. Light, 5-micron filtration in order to create a bright appearance and aromatic purity.

Bottling: On the domaine, “grande tradition antique” bottles, natural corks.

Tasting notes: Very intense, deep, black cherry hue. Complex nose with subtle aromas of black fruit (blackcurrants, blueberries, etc.), truffles and liquorice. It takes on notes of fur, musk and other “wild” aromas with age. Fortright on entry to the palate, with power, fat, pronounced yet fine tannins and lovely length.

Food & wine pairings: Game, red meat in a sauce or stew, spicy cuisine, strong cheeses.

Serving temperature: 16°C

Best time to drink: 7 to 12 years, a wine for cellar-ageing