

GUY & YVAN Domaine DUFOULEUR

GRANDS VINS DE BOURGOGNE



Nuits-Saint-Georges 1^{er} Cru “Les Poulettes”

Surface area: 49 ares

Grape variety: PINOT NOIR

Average age of vines: 70 years

Soil: Superficial brown limestone with a white oolite gravel content.

Location: 3 plots on east/southeast-facing terraces. Alt. 295 metres.

5-year average yield: 46 hl/ha

Number of bottles: 3,000

Management of the vine: Ploughing, partial weeding, sustainable growing, de-leafing, harvesting by hand, use of a crawler, plots are not accessible by tractor.

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 cap punching, hot final maceration. 3 weeks vatting. Manual devatting via gravity using tubs and transfer into a stainless-steel pneumatic press.

Ageing: 12 months in oak vats, of which one third are new, malolactic fermentation in barrels, followed by 3 months spent blending in stainless-steel vat. Light, 5-micron filtration before bottling.

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

Tasting notes: Hints of black and red berries, accentuated by spicy overtones. Its streamlined structure is complemented by aromas suggestive of cherries, liquorice, coffee and fresh leather. The pleasant finish is underpinned by very pronounced tannins.

Food & wine pairings: Marinated or roast game, red wine sauce, strong red meats, medium strength cheeses.

Serving temperature: 16°C

Best time to drink: Between 6 and 10 years