

# GUY & YVAN Domaine DUFOULEUR

GRANDS VINS DE BOURGOGNE



## Pommard “Les Vaumuriens”

**Surface area:** 98 ares

**Grape variety:** PINOT NOIR

**Average age of vines:** 40 years

**Soil:** Brown calcic and limestone soils, with Oxfordian marl.

**Location:** 2 plots on very rugged terrain situated below the village on a south-facing slope which fans round at a 20% gradient. Alt. 330 metres.

**5-year average yield:** 35 hl/ha

**Number of bottles:** 4,500

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

**Vinification:** 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 in vat, manual devatting via gravity using tubs and transfer into a stainless-steel pneumatic press.

**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 enhance the wine's brightness and aromatic purity.

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

**Tasting notes:** Crimson ruby hue with mauve highlights and aromas of blackberries, red berries and cherry pits. It is not unusual for the wine to develop a feline or “wild” character over time. Its bouquet contains hints of leather, chocolate and pepper. This wine should be left to age for a while to allow it to open up to the full – a wine for laying down.

**Food & wine pairings:** Braised or roast game or wildfowl, beef, lamb or poultry in a stew. It also pairs nicely with cheese such as Langres, Epoisses or Comté.

**Serving temperature:** 16°C

**Best time to drink:** Between 6 and 10 years