

# GUY & YVAN DUFOUTEUR

*domaine*

GRANDS VINS DE BOURGOGNE

## Nuits-Saint-Georges

*"Vieilles Vignes"*



Surface area	0.56 hectares
Grape variety	PINOT NOIR
Average age of vines	55 years
Soil	Reddish-brown soils with clay-loam texture and limestone scree
Location	Blend of 3 plots – 2 in the south and 1 in the north of the appellation
5-year average yield	42 hl/Ha
Number of bottles	3,100
Vineyard management	Soil cultivation, grass cover in the treatment rows, sustainable viticulture, de-leafing, manual harvesting. Certified HVE3 (High Environmental Value, level 3).
Vinification	Rigorous sorting at the winery. Whole berries destemmed and transferred by gravity into tanks. Cold pre-fermentation maceration, punch-downs, pump-overs, and warm post-fermentation maceration. Total vatting time: 3 weeks.
Ageing	13 months in oak barrels, 20% of which are new. Malolactic fermentation in barrel. Blending in stainless-steel vat for 1 month prior to bottling.
Bottling	At the estate, in "Cétie Évolution" bottles with natural cork closures. Magnum format available.
Tasting notes	Ruby-red colour with purplish highlights. Fresh and expressive nose with bright fruit character, offering notes of morello cherry, plum, and violet. The palate is fruity and fresh, with roundness and balance. Flavours of juicy cherry and a subtle hint of fresh tobacco. Fine texture and excellent length.
Food & wine pairings	Marinated game, red meats, and cheeses with medium intensity.
Serving temperature	16°C
Best time to drink	Between 5 and 10 years