

GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

Hautes-Cotes de Nuits

"16^{ème} Génération"



Surface area	1.85 hectares
Grape variety	CHARDONNAY
Average age of vines	30 years
Soil	Fairly poor, stony clay-limestone
Location	Four parcels spread across three villages in the Hautes Côtes: Concoeur (hamlet of Nuits), Chaux and Meuilley. Altitude: 350 metres
5-year average yield	55 hl/ha
Number of bottles	13,500
Vineyard management	High-trained and wide-spaced vines, grass cover every other row, soil cultivation, sustainable viticulture, de-leafing, mechanical pre-pruning and harvesting.
Vinification	Pressed in stainless-steel membrane press, must cooling, settling, yeasting. Fermentation in temperature-controlled stainless-steel vats for around one month at a maximum of 18°C, to combine roundness, fruit, and freshness.
Ageing	8 months in stainless steel vats, with fining and filtration to stabilise the wine and enhance clarity and aromatic purity.
Bottling	At the estate, in "Cétie Évolution" bottles with DIAM 5 technical closures.
Tasting notes	Pale gold to yellow-gold depending on the vintage. Aromas may include hawthorn, honeysuckle, citrus and white nettle. On the palate, roundness and freshness with good balance. Its liveliness allows for graceful ageing.
Food & wine pairings	Excellent with escargots, parsleyed ham, shellfish, and cheeses such as aged goat or Reblochon...
Serving temperature	Serve chilled, 12 to 13°C
Best time to drink	Between 2 and 5 years