

# GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

## Hautes-Cotes de Nuits

*"16<sup>ème</sup> Génération"*



Surface area	7.80 hectares
Grape variety	PINOT NOIR
Average age of vines	30 years
Soil	Fairly poor clay-limestone soil, very stony
Location	Eight parcels spread across three villages in the Hautes Côtes – Chaux, Meuilley, and Concéur. Eastern exposure. Altitude: 350 metres
5-year average yield	42 hl/ha
Number of bottles	45,000
Vineyard management	High-trained and wide-spaced vines, grass cover every other row, soil cultivation, sustainable viticulture, de-leafing and mechanical pre-pruning, manual harvesting. Certified HVE3 (High Environmental Value, level 3).
Vinification	Sorting at the winery, whole berries destemmed and transferred by gravity into tanks. One week of cold pre-fermentation maceration, daily punch-downs, followed by a warm post-fermentation maceration. Total vatting time: three weeks. Manual devatting by gravity into a stainless-steel pneumatic press.
Ageing	12 months in 500-litre oak barrels, with no new oak. Malolactic fermentation in barrel, followed by blending in stainless-steel vat for 1 month before bottling.
Bottling	At the estate, in "Cétie Évolution" bottles with DIAM 5 technical closures. Available in half-bottle and Magnum formats.
Tasting notes	Beautiful, bright ruby colour. Pleasant nose with aromas of fresh fruit (blackcurrant, raspberry, cherry) in its youth. With a little age, it evolves towards animal notes and candied fruit. The palate opens with freshness and balance. The structure is round and elegant.
Food & wine pairings	Grilled red meats, roasts, feathered game, or soft cheeses with medium flavour intensity.
Serving temperature	15 to 16°C
Best time to drink	Between 3 and 6 years