

# GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

## Hautes-Côtes de Nuits

*"Demoiselle Huguette"*



Surface area	2.12 hectares
Grape variety	CHARDONNAY
Average age of vines	35 years
Soil	Clay-limestone
Location	Three parcels located across two villages in the Hautes Côtes – Concoeur (hamlet of Nuits) and Chaux. Altitude: 350 metres
5-year average yield	55 hl/ha
Number of bottles	14,000 to 15,000
Vineyard management	High-trained and wide-spaced vines, grass cover every other row, soil cultivation, sustainable viticulture, de-leafing, manual pre-pruning and harvesting.
Vinification	Pressing in a stainless-steel pneumatic press, must cooling, settling, yeasting. Fermentation lasts around one month in 500-litre oak barrels, 25% of which are new. Daily bâtonnage during fermentation. The cellar is maintained at 15°C to encourage roundness, complexity, and finesse.
Ageing	10 months in 500-litre oak barrels. After malolactic fermentation, the wine is blended in stainless-steel vat for 1 month, then fined and filtered to enhance brilliance and aromatic purity.
Bottling	At the estate, in "Cétie Évolution" bottles with DIAM 5 technical closures.
Tasting notes	Pale to golden yellow robe depending on the vintage. The nose reveals honeysuckle and white flowers, with citrus and white fruit notes. With age, it develops aromas of yellow fruit, almond, and hazelnut. The attack is clean, with richness, lively tension, and length.
Food & wine pairings	Pairs well with shellfish, foie gras, creamy fish dishes, and cheeses such as Chaource, aged goat cheese, or Comté.
Serving temperature	Serve at 12 to 14°C
Best time to drink	Between 2 and 4 years