

# GUY & YVAN DomaineUFOULEUR

GRANDS VINS DE BOURGOGNE

## Hautes-Cotes de Nuits

*"Les Dames Huguette"*



Surface area	2.78 hectares
Grape variety	PINOT NOIR
Average age of vines	40 years
Soil	Fairly poor, very stony clay-limestone soil
Location	Parcel located on the Dames Huguette plateau, a named site overlooking Nuits-Saint-Georges. Altitude: 350 metres
5-year average yield	37 hl/ha
Number of bottles	13,200
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	Rigorous 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	11 months in 500-litre oak barrels, 20% of which are new. 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 Origine technical closures. Available in half-bottle, Magnum, and Jeroboam formats.
Tasting notes	Beautiful, fairly deep ruby colour. Pleasant and direct nose with aromas of blackcurrant, cherry, and raspberry. Oak is well integrated, with subtle toasted, blond tobacco, and vanilla notes. The attack on the palate is fresh and clean, with present but smooth tannins. Good length and complexity.
Food & wine pairings	Grilled or roasted red meats, feathered game, pork tenderloin, veal fillet. Pairs well with classic cheeses that are not too strong.
Serving temperature	16° C
Best time to drink	Between 3 and 7 years