

GUY & YVAN Domaine DUFOULEUR

GRANDS VINS DE BOURGOGNE

Bourgogne Aligoté



Surface area	0.74 hectares
Grape variety	ALIGOTÉ
Average age of vines	25 years
Soil	Fairly poor, stony clay-limestone with layered lava deposits
Location	A single parcel located on the Chaux plateau in the Hautes Côtes de Nuits. Altitude: 350 metres
5-year average yield	70 hl/ha
Number of bottles	6,900
Vineyard management	High-trained, wide-spaced vines, grass cover every other row, soil cultivation, sustainable viticulture, de-leafing, mechanical pre-pruning and harvesting.
Vinification	Pressing in a stainless-steel pneumatic press, must cooling, settling, yeasting. Fermentation lasts about one month at 18°C in a temperature-controlled stainless-steel vat to maximise roundness and fruit.
Ageing	10 months in stainless-steel vats. Malolactic fermentation completed. Fining and filtration before bottling to enhance clarity, brilliance and aromatic purity.
Bottling	In "Cétie Évolution" bottles with DIAM 5 technical closures.
Tasting notes	Aligoté produces fresh, lively wines. Pale gold in colour. The nose may reveal citrus notes and hawthorn, depending on the vintage.
Food & wine pairings	Pairs perfectly with charcuterie, trout, escargots, and grilled fish. Also makes an excellent apéritif – simply add crème de cassis for the classic KIR.
Serving temperature	10° C
Best time to drink	Between 1 and 3 years