

GUY & YVAN Domaine DUFOULEUR

GRANDS VINS DE BOURGOGNE

Bourgogne Aligoté

"Vieilles Vignes"



Surface area	0.23 hectares
Grape variety	ALIGOTÉ
Average age of vines	75 years
Soil	Fairly poor, stony clay-limestone
Location	Parcel located on the Chaux plateau – Altitude: 350 metres
5-year average yield	66 hl/ha
Number of bottles	2,000
Vineyard management	Soil cultivation, sustainable viticulture, HVE3 certified, partial grass cover, de-leafing, manual harvesting.
Vinification	Whole-cluster pressing in a stainless-steel pneumatic press. Must cooling, sulphiting, settling. Fermentation takes place in 500-litre oak barrels. Daily bâtonnage during alcoholic fermentation. Temperature-controlled cellar.
Ageing	10 months in 500-litre oak barrels, no new oak. Then blended in stainless-steel vat, 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 gold colour. Citrus-driven nose, pure and precise. The palate is creamy, full, and structured—this is an Aligoté made for the table.
Food & wine pairings	Pairs beautifully with fish, charcuterie, and aged goat cheeses.
Serving temperature	Serve chilled, 12 to 13°C
Best time to drink	Between 2 and 4 years