

GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

Bourgogne

"Pinot Noir"



Surface area	0.72 hectares
Grape variety	PINOT NOIR
Average age of vines	35 years
Soil	Deep clay-limestone soil
Location	One parcel located at the bottom of Morey-Saint-Denis and another in Pommard
5-year average yield	40 hl/ha.
Number of bottles	3,800
Vineyard management	Low-trained vines, grass cover in the treatment rows, soil cultivation, sustainable viticulture, de-leafing, manual harvesting. Certified HVE3 (High Environmental Value, level 3).
Vinification	Sorting at the winery. Whole berries transferred by gravity into tanks, then sulphiting. One week of cold pre-fermentation maceration, followed by daily punch-downs and a warm post-fermentation maceration. Total vatting time: around three weeks. Manual devatting and pressing in a stainless-steel pneumatic press.
Ageing	10 months in 500-litre oak barrels (2 to 3 years old) to preserve fruit while softening the structure. Blending in stainless-steel vat for 1 month prior to bottling.
Bottling	At the estate, in "Cétie Évolution" bottles with DIAM 5 technical closures. Magnum format available.
Tasting notes	This wine often expresses aromas of red and black fruits depending on the vintage. Best enjoyed in its youthful phase.
Food & wine pairings	Ideal with grilled meats, charcuterie, and mild cheeses.
Serving temperature	16° C
Best time to drink	Between 3 and 5 years