

# GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

## Corton Grand Cru

*"Les Renardes"*



Surface area	0.24 hectares
Grape variety	PINOT NOIR
Average age of vines	75 years
Soil	Stony brown clay-limestone
Location	Classified climat located in the commune of Aloxe-Corton, mid-slope parcel with gentle incline, facing east. Altitude: 300 metres
5-year average yield	36 hl/ha
Number of bottles	1,200
Vineyard management	Soil cultivation, partial grass cover, sustainable viticulture. Certified HVE3 (High Environmental Value, level 3). Manual harvest, de-leafing, grape sorting in the vineyard before picking.
Vinification	Rigorous sorting at the winery. Whole berries destemmed and transferred by gravity. Fermentation and maceration take place over 3 weeks in 4 new upright 500-litre oak barrels. Cold pre-fermentation maceration, punch-downs, pump-overs, warm final maceration.
Ageing	13 months in 228-litre oak barrels, 50% of which are new. Followed by blending in stainless-steel vat for 1 month before bottling.
Bottling	At the estate, in "Cétie Émotion" bottles with natural cork closures. Magnum format available.
Tasting notes	Deep purple colour. Distinguished, wild bouquet with spicy and dark fruit notes. On the palate, great presence, character, structure, and richness. Very long finish with lingering liquorice notes.
Food & wine pairings	Ideal with game, prime cuts of beef, and washed-rind cheeses.
Serving temperature	16°C
Best time to drink	Between 5 and 12 years – excellent ageing potential