

# GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

## Fixin Premier Cru Monopole

*"Clos du Chapitre" Quintessence*



Surface area	Approx. 0.30 hectares selected from the 2-hectare parcel of Fixin 1er Cru "Vieille Vigne"
Grape variety	PINOT NOIR
Average age of vines	70 years
Soil	Very deep clay-limestone with light marl content
Location	Walled parcel ("Clos") located in the northern Côte de Nuits, in the village of Fixin near Gevrey-Chambertin. Gently sloping plot facing east. Altitude: 320 metres
5-year average yield	40 hl/ha
Number of bottles	1,500
Vineyard management	Soil cultivation, partial grass cover, sustainable viticulture. Certified HVE3 (High Environmental Value, level 3). Only the best grapes are selected from the old vines – approx. 1,700 kg. Manual harvest, de-leafing, and grape sorting in the vineyard before picking.
Vinification	Rigorous sorting at the winery. Whole berries destemmed and transferred by gravity. Fermentation and maceration over 3 weeks in 5 upright 500-litre new oak barrels. Cold pre-fermentation maceration, punch-downs, pump-overs, warm final maceration.
Ageing	13 months in 228-litre oak barrels, 40% of which are new. Blended in stainless-steel vat for 1 month before bottling.
Bottling	At the estate, in "Cétie Évolution" bottles with natural cork closures.
Tasting notes	Very deep colour, dark fruit shades. The nose is dense, powerful, and spicy. The palate is rich, concentrated and harmonious, with a touch of freshness.
Food & wine pairings	Game, red meats, and spiced cuisine.
Serving temperature	16°C
Best time to drink	Between 5 and 12 years – a long-ageing wine