

GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

Fixin Premier Cru Monopole

"Clos du Chapitre" Vieille Vigne



Surface area	2 hectares
Grape variety	PINOT NOIR
Average age of vines	70 years
Soil	Very deep clay-limestone soil with slight marl content
Location	Walled vineyard ("clos") located in the northern Côte de Nuits, in the village of Fixin, adjacent to Gevrey-Chambertin. Gently sloping parcel (20%) with eastern exposure. Altitude: 320 metres
5-year average yield	40 hl/ha.
Number of bottles	10,000 to 11,000
Vineyard management	Soil cultivation, partial grass cover, sustainable viticulture, de-leafing, manual harvesting. Grape sorting carried out directly in the vineyard (removal of verjus and damaged berries). Certified HVE3 (High Environmental Value, level 3).
Vinification	Rigorous sorting at the winery. Whole berries destemmed and transferred by gravity into tanks. One week of cold pre-fermentation maceration, daily punch-downs, followed by a warm post-fermentation maceration.
Ageing	13 months in oak barrels, one-third of which are new. Malolactic fermentation in barrel, followed by blending in stainless-steel vat for 1 month before bottling.
Bottling	At the estate, in antique-style "Cétie Évolution" bottles with natural cork closures. Available in half-bottle, Magnum, and Jeroboam formats.
Tasting notes	Very deep, intense colour with black cherry hues. Complex and subtle nose of black fruit (blackcurrant, blackberry, blueberry), truffle, and liquorice. With age, it develops aromas of fur, musk, and wild game. The palate is bold and rich, with fine but present tannins and a long, powerful finish.
Food & wine pairings	Game, sauced red meats, spiced cuisine, and strong cheeses.
Serving temperature	16° C
Best time to drink	Between 7 and 12 years – a true ageing wine.