

GUY & YVAN DomaineUFOULEUR

GRANDS VINS DE BOURGOGNE

Hautes Côtes de Nuits Rouge

“La Réserve de Cyprien”



Surface area	0.85 hectares
Grape variety	PINOT NOIR
Average age of vines	23 years
Soil	Clay-limestone
Location	East-facing plot with an east-west orientation, located in the commune of Chaux. Altitude: 300 metres
5-year average yield	38 hl/ha
Number of bottles	4,300
Vineyard management	High-trained and wide-spaced vines, grass cover every other row, soil cultivation, sustainable viticulture, de-leafing and mechanical pre-pruning, manual harvesting. 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. Total vatting time: three weeks. Manual devatting by gravity into a stainless-steel pneumatic press.
Ageing	11 months in 500-litre oak barrels, 30% 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 “Cétie Évolution” bottles with DIAM 5 Origine technical closures. Magnum format available.
Tasting notes	Deep ruby colour. Pleasant and delicate nose, with well-integrated oak. Aromas of fresh fruits (blackcurrant, raspberry, cherry) blend with toasted and tobacco notes. Long finish with great complexity.
Food & wine pairings	Grilled or roasted red meats, feathered game, pork tenderloin, veal fillet. Pairs well with classic, not overly strong cheeses.
Serving temperature	16° C
Best time to drink	Between 4 and 8 years