

# GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

## Nuits-Saint-Georges

*"Aux St Julien"*



Surface area	0,46 hectares
Grape variety	PINOT NOIR
Average age of vines	70 years
Soil	Brown calcareous soil, finely gravelly with white oolitic scree
Location	Located south of Nuits-Saint-Georges, flat parcel with north-south orientation. Altitude: 280 metres
5-year average yield	45 hl/ha
Number of bottles	2,900
Vineyard management	Grass cover in treatment rows, soil cultivation, sustainable viticulture, de-leafing, manual harvesting. Certified HVE3 (High Environmental Value, level 3).
Vinification	Rigorous sorting at the winery. Whole berries destemmed and transferred by gravity into tanks using harvest bins. One week of cold pre-fermentation maceration, daily punch-downs, followed by a warm post-fermentation maceration. Total vatting time: 3 weeks. Manual devatting using bins by gravity into a stainless-steel pneumatic press.
Ageing	13 months in oak barrels, 25% 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 Magnum and Jeroboam formats.
Tasting notes	Deep, intense colour. The aromas are powerful and complex: cherry and blackcurrant in youth, evolving with age into notes of fur, truffle and spice. The round tannins and structure offer a surprising balance and an expressive personality with ageing.
Food & wine pairings	Marinated or roasted game, red meats, medium-flavoured cheeses, and mildly spiced cuisine.
Serving temperature	16° C
Best time to drink	Between 5 and 10 years