

GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

Nuits-Saint-Georges 1^{er} Cru

"Clos des Perrières"



Surface area	0.16 hectares
Grape variety	CHARDONNAY
Average age of vines	25 years
Soil	Very stony brown calcareous soils with white oolitic scree
Location	Parcel with a 15% slope, facing east-southeast, located south of Nuits-Saint-Georges. Altitude: 275 metres
5-year average yield	42 hl/ha
Number of bottles	900
Vineyard management	Soil cultivation, partial weeding, sustainable viticulture, de-leafing, manual harvesting. Rigorous sorting at the winery. Whole clusters pressed in a stainless-steel pneumatic press. Enzyme treatment, must cooling, sulphiting, and settling. Fermentation is carried out directly in oak barrels with daily bâtonnage throughout the alcoholic fermentation—longer if the vintage requires.
Vinification	
Ageing	10 months in oak barrels, one-third of which are new. Blended in stainless-steel vat for 1 month, followed by fining and filtration.
Bottling	At the estate, in "Cétie Évolution" bottles with DIAM 10 technical closures. Beautiful golden yellow robe with occasional green reflections. Expressive nose where freshness meets power, showing notes of honey, lemongrass, menthol, and subtle vegetal nuances. The palate opens with volume and richness. With age, notes of almond and hazelnut emerge.
Tasting notes	
Food & wine pairings	Fine fish, shellfish, foie gras, poultry and white meats in cream sauces. Also pairs well with strongly flavoured cheeses (blue cheeses, Époisses).
Serving temperature	12 to 14°C
Best time to drink	Between 4 and 7 years