

# GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

## Nuits-Saint-Georges 1er Cru

*"Clos des Perrières"*



Surface area	0.78 hectares
Grape variety	PINOT NOIR
Average age of vines	45 years
Soil	Light brown, very stony soils with white oolitic scree
Location	15% slope, east-southeast exposure, located south of Nuits-Saint-Georges. Altitude: 275 metres
5-year average yield	42 hl/ha
Number of bottles	4,400
Vineyard management	Soil cultivation, grass cover in treatment rows, 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. Total vatting time: 3 weeks. Manual devatting using bins by gravity into a stainless-steel pneumatic press.
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 Magnum and Jeroboam formats.
Tasting notes	Dense, deep colour. From its youth, this wine charms with its freshness and intense fruit. Over the years, the palate reveals broad, silky roundness. The fruit evolves towards macerated cherry, cherry pit, liquorice, delicate balsamic hints and subtle animal notes.
Food & wine pairings	Red meats, game, stews (civets), or cheeses such as Époisses and Chaource.
Serving temperature	15 to 16°C
Best time to drink	Between 7 and 10 years