

GUY & YVAN DomaineUFOULEUR

GRANDS VINS DE BOURGOGNE

Nuits-Saint-Georges

“Les Creux Fraîches Eaux”



Surface area	1 hectare
Grape variety	PINOT NOIR
Average age of vines	45 years
Soil	Calcareous brown soil with fine gravel
Location	Located south of Nuits-Saint-Georges, on a 20% slope, north-south orientation. Altitude: 280 metres
5-year average yield	42 hl/ha
Number of bottles	5,600
Vineyard management	Grass cover in the treatment rows, soil cultivation, sustainable viticulture, de-leaving, 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, 20% 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 natural cork closures. Available in half-bottle and Magnum formats.
Tasting notes	Deep-coloured wine with aromas showing vegetal nuances and wild fruit such as sloe, mingling with strawberry and cherry. With age, it develops into more animal notes combined with candied strawberry and blond tobacco. Excellent ageing potential.
Food & wine pairings	Marinated or roasted game, red meats, cheeses with medium flavour intensity, and subtly spiced cuisine.
Serving temperature	16° C
Best time to drink	Between 5 and 10 years