

GUY & YVAN *domaine* DUFOULEUR

GRANDS VINS DE BOURGOGNE

Nuits-Saint-Georges 1^{er} Cru

“Les Crots”



Surface area	0.50 hectares
Grape variety	PINOT NOIR
Average age of vines	70 years
Soil	Shallow calcareous brown soils on scree, very stony
Location	Gently sloping parcel (5%) with eastern exposure, located to the south of Nuits-Saint-Georges. Altitude: 275 metres
5-year average yield	45 hl/ha
Number of bottles	3,000
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. Enzyme treatment, yeast inoculation, one week of cold pre-fermentation maceration, daily punch-downs, and 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 “Cétie Évolution” bottles with natural cork closures. Available in Magnum and Jeroboam formats.
Tasting notes	Deep colour. Very fresh in its youth, often revealing violet aromas. The palate is smooth and silky, with great finesse. Over time, it develops hints of fur, light liquorice, and candied cherries.
Food & wine pairings	Red meats, game, stews (civets), and cheeses with moderate intensity.
Serving temperature	15 to 16°C
Best time to drink	Between 7 and 10 years