

# GUY & YVAN DomaineUFOULEUR

GRANDS VINS DE BOURGOGNE

## Nuits-Saint-Georges

*"Les Damodes"*



Surface area	0.13 hectares
Grape variety	CHARDONNAY
Average age of vines	7 years
Soil	Brown calcareous soil, finely gravelly with a reddish silty-clay fine fraction
Location	Parcel located on the northern side of Nuits-Saint-Georges, on a 20% slope with eastern exposure. Altitude: 300 metres
5-year average yield	46 hl/ha
Number of bottles	800 (Magnum format available)
Vineyard management	Low-trained vines, soil cultivation, partial grass cover, sustainable viticulture, HVE3 certified, de-leafing, manual harvesting, and grape sorting in the vineyard.
Vinification	Rigorous sorting at the winery. Whole-cluster pressing. Must cooling, settling, sulphiting. Fermentation carried out directly in 228-litre oak barrels. Daily bâtonnage during fermentation, longer if the vintage requires.
Ageing	10 months in oak barrels, one-third of which are new. Wines are blended in stainless-steel vat for one month before bottling. Fining and filtration are performed to enhance clarity and aromatic precision.
Bottling	At the estate, in "Cétie Évolution" bottles with DIAM 10 technical closures.
Tasting notes	Pale gold colour. Elegant nose with notes of creamy apple and nectarine, underpinned by a fresh touch of vanilla. The palate is fruity, vibrant and refined, with flavours of juicy apple, peach, pear, and a hint of toasted almond on the finish. Good length.
Food & wine pairings	Creamy fish dishes, shellfish, foie gras, and strong-flavoured cheeses.
Serving temperature	12°C
Best time to drink	Between 3 and 5 years