

GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

Nuits-Saint-Georges 1^{er} Cru

"Les Poulettes"



Surface area	0.49 hectares
Grape variety	PINOT NOIR
Average age of vines	75 years
Soil	Shallow brown calcareous soils with abundant white oolitic scree
Location	Three terraced parcels facing east-southeast. Altitude: 295 metres
5-year average yield	30 hl/ha
Number of bottles	2,000
Vineyard management	Soil cultivation, partial weeding, sustainable viticulture, de-leafing, manual harvesting. Use of a crawler tractor due to the steepness and inaccessibility for regular machinery. 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	Evokes small red berries and black fruit, supported by spicy nuances. Its streamlined structure is enhanced by aromas of cherry, liquorice, coffee, and fresh leather. A generous finish supported by firm tannins.
Food & wine pairings	Marinated or roasted game with red wine sauce, robust red meats, and moderately flavoured cheeses.
Serving temperature	16° C
Best time to drink	Between 6 and 10 years