

GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

Pommard

“Les Vaumuriens”



Surface area:	0.98 hectares
Grape variety	PINOT NOIR
Average age of vines	45 years
Soil	Calcareous brown soils with Oxfordian marl content
Location	Two parcels located above the village, with full southern exposure. Very rugged terrain on a 20% slope, shaped like an airplane helix. Altitude: 330 metres
5-year average yield	38 hl/ha
Number of bottles	4,900
Vineyard management	Soil cultivation, partial weeding, 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: three weeks. Manual devatting using bins by gravity into a stainless-steel pneumatic press.
Ageing	12 months in oak barrels, one-third of which are new. Malolactic fermentation in barrel, followed by blending in stainless-steel vat for three months. Light filtration (5 microns) to enhance clarity and aromatic purity.
Bottling	At the estate, in traditional antique-style bottles with DIAM 10 Origine closures. Available in half-bottle and Magnum formats.
Tasting notes	Deep ruby-purple colour with violet highlights. Aromas of blackberry, redcurrant, and cherry stone. With time, the wine develops a wild, feline character, evolving toward notes of leather, chocolate, and pepper. A wine best left to age a little in order to fully open up. A true cellar-worthy wine.
Food & wine pairings	Braised or roasted game (furred and feathered), beef, lamb, or poultry in civet. Also pairs beautifully with cheeses such as Langres, Époisses, or Comté.
Serving temperature	16° C
Best time to drink	Between 6 and 10 years