

GUY & YVAN DomaineUFOULEUR

GRANDS VINS DE BOURGOGNE

Santenay

"Clos Genets"



Surface area	0.17 hectares
Grape variety	CHARDONNAY
Average age of vines	25 years
Soil	Deep clay-limestone with white oolite and marl
Location	Parcel located in the upper part of the village, to the left of Château Philippe le Hardi, on a gentle east-facing slope. Altitude: 300 metres
5-year average yield	41 hl/ha
Number of bottles	900
Vineyard management	Soil cultivation, sustainable viticulture, de-leafing, manual harvesting. Grape sorting performed in the vineyard prior to harvest (removal of verjus and damaged berries).
Vinification	Rigorous sorting at the winery. Whole clusters pressed in a stainless-steel pneumatic press. Enzyme addition, must cooling, sulphiting, and settling. Fermentation takes place directly in oak barrels, with daily bâtonnage throughout the entire alcoholic fermentation—longer if the vintage requires.
Ageing	10 months in oak barrels, one-third of which are new. Blended in stainless-steel vat for one month, then fined and filtered to enhance brilliance and aromatic purity.
Bottling	At the estate, in "Cétie Évolution" bottles with DIAM 10 technical closures.
Tasting notes	Attractive pale gold colour with brilliant reflections. The nose is floral but discreet in its youth. The palate is fresh, mineral and vigorous. With age, it develops aromatic complexity with notes of fern and hazelnut. A wine that needs time to fully express its personality.
Food & wine pairings	Creamy fish dishes, mushroom risottos, poultry in cream sauce, and cheeses such as goat's cheese, Comté, and Beaufort.
Serving temperature	12 to 14°C
Best time to drink	Between 3 and 6 years