

GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

Santenay

"Clos Genets"



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| Surface area | 1.51 hectares |
| Grape variety | PINOT NOIR |
| Average age of vines | 45 years |
| Soil | Clay-limestone with white oolite and marl, deep soils |
| Location | Parcel located at the top of the village, to the left of Château Philippe le Hardi, with a gentle slope facing east. Altitude: 300 metres |
| 5-year average yield | 40 hl/ha |
| Number of bottles | 8,000 |
| Vineyard management | Soil cultivation, grass cover in treatment rows, sustainable viticulture, de-leafing, manual harvesting. Grape sorting carried out directly in the vineyard before harvest. 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, followed by daily punch-downs and a warm post-fermentation maceration. Total vatting time: three weeks. Manual devatting by gravity into a stainless-steel pneumatic press. |
| Ageing | 12 months in oak barrels, 20% 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 DIAM 10 Origine technical closures. Available in half-bottle and Magnum formats. |
| Tasting notes | Deep purple hue with black cherry highlights. The bouquet recalls rose petals, peony, violet and red fruits with a touch of liquorice. Intense on the palate, with firm tannins, a supple yet structured body, and lovely blueberry notes on a long, persistent finish. |
| Food & wine pairings | Veal, braised beef, poultry, and medium-flavoured cheeses (such as Brie de Meaux, Cîteaux, Reblochon, or Bleu de Bresse). |
| Serving temperature | 16° C |
| Best time to drink | Between 5 and 10 years |