

GUY & YVAN DUFOUTEUR

domaine

GRANDS VINS DE BOURGOGNE

Savigny-les-Beaune

"Les Gollardes"



Surface area	0.27 hectares
Grape variety	CHARDONNAY
Average age of vines	15 years
Soil	Gravelly clay-limestone with ferruginous oolitic fragments
Location	Parcels located in the upper part of the village on a 15% slope, facing due south. Altitude: 310 metres
5-year average yield	40 hl/ha
Number of bottles	1,400
Vineyard management	Soil cultivation, grass cover in the treatment rows, sustainable viticulture, de-leafing, manual harvesting, grape sorting carried out in the vineyard before picking.
Vinification	Rigorous sorting at the winery. Whole clusters are pressed in a stainless-steel pneumatic press. Enzyme addition, must cooling, sulphiting, settling. Fermentation takes place directly in oak barrels, with daily bâtonnage throughout the alcoholic fermentation—longer if the vintage requires.
Ageing	10 months in oak barrels, one-third of which are new. After malolactic fermentation, the wine is blended in stainless-steel vat for one month, then fined and filtered to enhance clarity and aromatic precision.
Bottling	At the estate, in "Cétie Évolution" bottles with DIAM 10 technical closures.
Tasting notes	Pale gold to straw yellow colour. Floral nose with citrus notes and occasional mineral accents. The palate opens with a clean, assertive attack, followed by lasting roundness and creamy, brioche or even spicy notes.
Food & wine pairings	Ideal with freshwater fish in white sauce, foie gras, creamy poultry dishes, and cheeses such as goat cheese, Comté, or Cîteaux.
Serving temperature	12° C
Best time to drink	Between 3 and 5 years