

# GUY & YVAN DomaineUFOULEUR

GRANDS VINS DE BOURGOGNE

## Savigny-les-Beaune

*"Les Gollardes"*



Surface area	0.59 hectares
Grape variety	PINOT NOIR
Average age of vines	40 years
Soil	Gravelly clay-limestone soil scattered with ferruginous oolite
Location	Parcel located in the upper part of the village, on a 15% slope with full southern exposure. Altitude: 310 metres
5-year average yield	39 hl/ha
Number of bottles	3,000
Vineyard management	Soil cultivation, grass cover in the 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, daily punch-downs, and 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 prior to bottling.
Bottling	At the estate, in antique-style "Cétie Évolution" bottles with DIAM 10 technical closures. Available in half-bottle and Magnum formats.
Tasting notes	Deep cherry-red colour. Aromas of black and red berries (blackcurrant, cherry, raspberry) alongside floral notes of violet. The body is slightly tannic but retains a vibrant fruit character. Well balanced and elegant, with a finish marked by sour cherry. The new oak is well integrated, suggesting mocha and vanilla notes.
Food & wine pairings	Beef cuts, seared foie gras, roast poultry, and mild cheeses (such as Chaource, Tomme, or Cantal).
Serving temperature	16° C
Best time to drink	Between 5 and 10 years