



DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

NUITS-SAINT-GEORGES CUVÉE DU CHÂTEAU, ROUGE, 2020

AOC Nuits-Saint-Georges (Bourgogne)

Récolte du Domaine (Estate Vineyard)



PRESENTATION

Nuits-Saint-Georges is crossed by the Combe de la Serrée which divides the terroir of this appellation into two very different parts. If in the south, the rocky soils give birth to robust and sometimes a little austere wines in their youth, in the north, the clay silts and alluviums of Meuzin give more delicate and fleshy wines. The different village-level climats cultivated on the estate, located on both sides, come together harmoniously in a "cuvée ronde", thus seeking rather balance than the expression of their respective singularities which are sometimes too marked.

THE VINTAGE

The red wines of the 2020 vintage stand out for their incredible colors, with beautiful sustained colors, a mark of great richness in anthocyanins. The ideal conditions of sunshine and the heat during maturation led to concentrated wines, with character, but without being heavy. Like the white wines, they have kept freshness and offer gourmet profiles on black fruits such as blackberry, blueberry, black cherry...

IN THE VINEYARD

Our vineyards are managed in an approach that is fully respectful of the environment, recognized by the High Environmental Value level 3 certification (the highest). The rows are grassed to promote an intense microbial life, let us work the soil mechanically and take care very scrupulously to adjust and limit to the strict necessary our interventions against enemies and diseases of the vine.

WINEMAKING

After meticulous sorting, both during harvest and at the arrival in the winery, the grapes are destemmed and put in the tank using elevators which avoid any pumping or crushing too early. A cold pre-fermentation maceration phase allows the gentle extraction of tannins and aromas before the appearance of alcohol. Piggings and pumping over are decided on a case-by-case basis in order to obtain an optimal balance guaranteeing beautiful harmony.

AGEING

12 to 18 months in French oak barrels of various capacities, ages and origins in order to smooth the impact of the wood as much as possible and allow a fair expression of the nuances of the appellation. No racking during aging and re-massing for 2 to 3 months before to clarify the wines as naturally as possible.

VARIETALS

Pinot Noir 100%

AGEING POTENTIAL

5 years

GRAND VIN DE BOURGOGNE
NUITS-SAINT-GEORGES

APPELLATION NUITS-SAINT-GEORGES CONTRÔLÉE



Récolte 2020

RECOLTE DU DOMAINE

DUFOULEUR FRÈRES



SPECIFICATIONS

Alcohol content: 13 % vol.

Allergens (sulfites): Contains sulphites

Allergens (egg): Contains egg or egg products

Winegrowing label: Haute Valeur

Environnementale

DUFOULEUR FRÈRES | AU CHÂTEAU - NUITS-SAINT-GEORGES

Au Château, 1 Rte de Dijon, 21700 Nuits-Saint-Georges

Tel. +33 (0)3 80 61 33 18 - Fax +33 (0)3 80 61 36 33 - contact@dufouleur-freres.com

dufouleur-freres.com - facebook.com/dufouleur.freres

L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.



1ECELE