



DVP

DOMAINES
ET VINS DE
PROPRIÉTÉ

DOMAINE HUGUENOT

AOP Gevrey-Chambertin Premier Cru Fonteny
Red



PRESENTATION

Located in the commune of Marsannay-La-Côte, in the Côte de Nuits, 5km south of Dijon, the domaine has grown over the generations. Vines have been handed down in this family since 1800, thanks to their ancestors. Today, Valérie and Philippe manage and develop the estate, cultivating 23 hectares of vines in the Marsannay, Fixin and Gevrey-Chambertin appellations. For over 40 years, the domaine has been a member of the Vignerons Indépendants de France confederation.

VARIETAL

Pinot Noir 100%

LOCATION

Fonteny: Located on a relatively gentle slope at an altitude of 280 meters, the plot sits mid-slope on Prémieux limestone and borders the Ruchottes-Chambertin vineyard. Age of vines: 50 years old

TERROIR

Soil composed of Prémieux limestone and crinoidal limestone.

IN THE VINEYARD

Soil and vine management is essential: moderate plowing begins at the end of winter to aerate the soil and stimulate microbial life. Compost adapted to each plot is added to naturally restart the plant's vegetative cycle. All vineyard work—debudding, trellising, and leaf-thinning—is carried out with precision throughout the growing season, always in pursuit of the highest quality. These meticulous practices allow us to regulate yields and concentrate the grapes for greater depth and complexity.

HARVEST

Grapes are harvested at their optimal stage of ripeness.



D.V.P. - DOMAINES & VINS DE PROPRIÉTÉ

10 RUE LAVOISIER, - 21700 NUITS ST GEORGES - FRANCE
TEL. 03 80 61 53 70

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WINEMAKING

Harvesting is done entirely by hand. Grapes are sorted first in the vineyard, then again in the winery by a team of 8 people working on two sorting tables. The grapes arrive in 15-kg perforated crates to preserve the fruit's integrity.

The first table removes moisture, dry berries, and any insects (ladybugs, earwigs, etc.). The second table allows the team to select the best bunches and, when appropriate, to retain some stems for fermentation.

Depending on the vintage and cuvée, 20% to 50% of whole bunches are kept—this sorting stage is critical to producing great wines.

After sorting, the grapes are transferred into temperature-controlled tanks using stainless steel bins for a cold maceration, ideal for Pinot Noir, lasting 7 to 10 days.

Vinification is traditional and natural. We rely on the grape's native yeasts (indigenous yeasts). Alcoholic fermentation occurs naturally and is allowed to infuse over 10 to 15 days, during which we taste 1 to 2 times per day. Based on our observations, we carry out gentle punch-downs and pump-overs to achieve a delicate and precise extraction.

Each wine finds its balance; we simply ensure fermentation temperatures remain controlled.

The marc is then pressed gently in our pneumatic press, and gravity-fed racking is used for the utmost respect of the wine.

AGEING

The wine is aged for 12 to 18 months depending on the vintage, in oak barrels sourced from the best French forests (Central France), with 10% to 30% new oak depending on the appellation.

Red wines are aged in traditional 228-liter Burgundy barrels from various coopers and origins, using medium to deep toasting to bring out the heart of the wood.

SERVING

Serving temperature: 16 to 18°C

AGEING POTENTIAL

10 to 15 years

TASTING

Finesse and Elegance: The nose is elegant with notes of black fruit and blueberry. The palate is supple and silky with beautiful density and great depth. The fine tannins bring considerable charm to this wine, which has an extremely promising future.

FOOD PAIRINGS

This is a wine to enjoy with a beautifully spiced cut of beef, game, or classic rabbit in mustard sauce.

PRODUCTION VOLUME

2 500

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