



DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

NUITS-SAINT-GEORGES CUVÉE DU CHÂTEAU, ROUGE, 2017

AOC Nuits-Saint-Georges (Bourgogne)



Récolte du Domaine (Estate Vineyard)

PRESENTATION

Nuits-Saint-George 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 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

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. Pigging and pumping over are decided on a case-by-case basis in order to obtain an optimal balance guaranteeing beautiful harmony.

AGEING

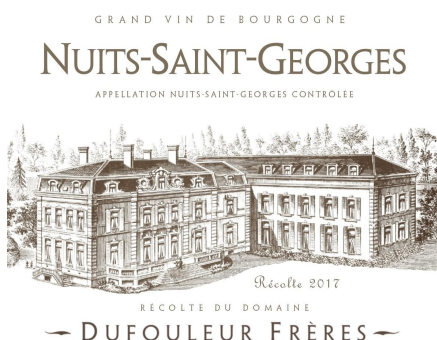
12 to 18 months in French oak barrels of various capacities, ages and origins in order to smooth the impact of the wood as much as possible and allow a fair expression of the nuances of the appellation. No racking during aging and re-massing for 2 to 3 months before to clarify the wines as naturally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

VARIETALS

Pinot Noir 100%

SERVING

Servir chambré et éventuellement carafé - 18°C à 20°C



Type of bottle				item code		Bottle barcode				Case barcode		
Bouteille en vin blanc, sans feuille morte				"" code article ""								
Volume (ml)	Units per pallet	Layers per pallet	Cases per layers	Btl weight (kg)	Case weight (kg)	Pallet weight (kg)	Btl height (cm)	Btl diameter (cm)	Case dimensions (H*L*P cm)	Pallet dimensions (H*L*P cm)		
	6			1,21	35		28	14	12x24x32			



SPECIFICATIONS

Alcohol content: 13 % vol.

Allergens (sulfites): Contains sulphites

Allergens (egg): Contains egg or egg products

Winegrowing label: Haute Valeur

Environnementale

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



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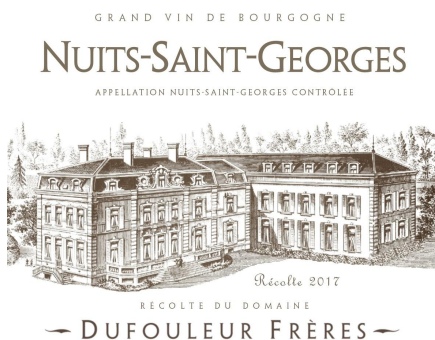
AOC Nuits-Saint-Georges (Bourgogne)



AGEING POTENTIAL
5 years

TASTING

Ce vin est le fruit d'un mariage harmonieux entre puissance, finesse et gourmandise fruitée. La bouche est bien garnie et bénéficie d'une belle longueur.



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