



DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

GEVREY-CHAMBERTIN COMBE-DESSUS, ROUGE, 2020

AOC Gevrey-Chambertin (Bourgogne)

Récolte du Domaine (Estate Vineyard)



PRESENTATION

Our plot in "Combe-Dessus" is very favorably located, in the center of the Gevrey-Chambertin vineyard, just at the foot of the Premiers Crus of the village. We cultivate an old vine there which produces small quantities of very concentrated grapes. This wine is the archetype of Gevrey wines, combining power and great refinement after a few years of aging.

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. 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%



SPECIFICATIONS

Alcohol content: 13 % vol.
Allergens (sulfites): Contains sulphites
Winegrowing label: Haute Valeur
Environnementale

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