DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

GEVREY-CHAMBERTIN LES EVOCELLES, ROUGE, 2017

AOC Gevrey-Chambertin (Bourgogne)



GRAND VIN DE BOURGOGNE

GEVREY-CHAMBERTIN
Les Evocelles
2017
RÉCOLTE DU DOMAINE
DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

HAUTE VALEUR ENVIRONNEMENTALE

Récolte du Domaine (Estate Vineyard)

PRESENTATION
The climat of Evocelles is one of the most beautiful of the Gevrey-Chambertin appellation, located in the village of Brochon, the most famous also because it is perfectly located at the end of the valley at the top of the hill. Later ripening, it retains a nice freshness which allows it to express a lot of charm and elegance from its youth.

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.

VINIFICATION
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.
Winegrowing label: Haute Valeur Environnementale

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