



DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

NUITS-SAINT-GEORGES PREMIER CRU LES SAINT-GEORGES, ROUGE, 2021

AOC Nuits-Saint-Georges premier cru Les Saint-Georges

Récolte du Domaine (Estate Vineyard)



PRESENTATION

"Les Saint-Georges" is the most famous climat of the appellation, so much so that its name was added to that of the city from the 19th century. Ideally located in the middle of the hill with an exposure due East, the Pinot Noir expresses the best of its potential there. Our plot, located in the heart of the climat, is planted with very old vines from massal selection, giving small well-ventilated and concentrated bunches. The result is a masterful expression of this great limestone terroir which nevertheless requires a few years of aging to give all its radiance.

THE VINTAGE

2021 will be remembered as a vintage where nature recalled its laws, with complicated and devastating agronomic conditions for the quantities harvested. Fortunately, the small yields favored maturity and the low alcohol levels a sensation of freshness not seen for several years. Delicate and very fragrant, digestible and delicious, with a beautiful burst of fruit, the reds will appeal to lovers of elegant and infused wines, defined by a very clear and precise reading of the terroirs.

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%



SPECIFICATIONS

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

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