

GRANDS VINS DE BOURGOGNE



DUFOULEUR FRÈRES

AU CHÂTEAU - NUITS-SAINT-GEORGES



Nuits-Saint-Georges

PREMIER CRULES SAINT-GEORGES

Origin

Estate grown, produced, aged and bottled by Dufouleur Frères

Terroir

AOC Nuits-Saint-Georges Premier Cru - 100% Pinot-Noir

Halfway between Dijon and Beaune, facing east, the vineyards of Nuits-Saint-Georges extend over 6 kilometers, making 140 hectares (or 346 acres) of Premier Cru designation. The difference in the soils, in the orientations, and in the situations makes for a huge diversity of terroirs. And the appellation is split in half by the Meuzin valley and its small river, and by the village.

The climat of Saint-Georges has the highest reputation, so much so that the village took the name in the 19th century. Having an ideal situation in the middle of the slope with a full east exposure, the Pinot Noir here gives a wine beautifully balanced between power and delicacy.

Wine Making

Fermentation occurs over two to three weeks in temperature-controlled stainless steel vats, which measure the phenologic components extracted when pumping the skins over, and ensure the least possible pressure on the skins

Aging occurs from 18 to 22 months in oak barrels, with the proportion of new oak varying from 30% to 100% after the analysis, tasting, and evaluation of the characteristics of each vintage.

