



Wine: Bourgogne Hautes-Côtes de Nuits
 Domaine Guy & Yvan Dufouleur
 Vintage: 2011
 Grape: Chardonnay 100%
 Alcohol: 13%

Vinification & maturing

The grapes have been picked by hand and immediately pressed at low pressure. Long alcoholic and malolactic fermentations (over a 3 months period) to give a good body to the wine. Maturation in stainless steel vats for a maximum freshness both on the nose and on the palate.

Tasting notes

Nice white gold colour with tints of green. Clear and brilliant Open and clean bouquet of fresh fruits (grapefruit and citrus), butter with a light touch of cinnamon. Floral (honeysuckle) and mineral notes on the second nose. Clean attack, crisp, fresh, good balance between acidity and mellowness, good body (very characteristic from the Chardonnays grown on clay and limestone!), harmonious on a fruity finish.

Food pairing

Very good with fished based dishes (grilled or in sauce), seafood or white meat. Comté style cheeses would also be perfect.

Serving temperature

11-12°C

(Indeholder sulfitter)

