
Dufouleur Frères “Les Jacquines” Vosne-Romanée

Winery: Dufouleur Frères

Category: Wine – Still – Red

Grape Variety: Pinot Noir

Region: Côte de Nuits/ Bourgogne / France

Vineyard: AOC Vosne-Romanée

Winery established: 1932



Product Information

Soil: Mix of limestone and clay

Elevation: 250 meters (1,150 feet)

Age of vines: average of 50 years

Vinification: The vineyards are managed in an approach that is fully respectful of the environment, recognized by the High Environmental Value (HVE) level 3 certification (the highest). After meticulous sorting, both during harvest and at the arrival in the winery, the grapes are destemmed and put in the tank using elevators. This is essential in order to avoid crushing the fruit too early and in order to maintain absolute freshness. A cold pre-fermentation maceration phase allows the gentle extraction of tannins and aromas before the appearance of alcohol. Pigeage and pumping over are decided on a case by case basis to obtain an optimal balance guaranteeing integration and beautiful harmony.

Ageing lasts 12 to 18 months in French oak barrels of various capacities, ages and origins in order to control the impact of the wood as much as possible and to allow a good expression of the nuances of the appellation. Minimal racking is performed during the initial 2 to 3 months of aging which allows the wines to develop naturally and achieve complexity and depth.

Tasting Note: The Jacquines parcel is located on the southern border of the Vosne-Romanée appellation, just against that of Nuits-Saint-Georges. The resulting wine possesses the characteristic features of power and tannic richness that it takes from its proximity to Nuits-Saint-Georges, while announcing its home in Vosne Romannee with a generous and complete mouthfeel and an elegance that lingers on the palate.

Producer Information

The Dufouleur “Château” is one of the most prominent buildings, on the left just as you leave the center of Nuits-Saint-Georges driving north to Vosne-Romanée. Since 2006, son François-Xavier Dufouleur and cousin Marc have taken over the reins of the winery, with Marc in charge of vinification, fully taking over with the 2012 harvest. A new cellar for barrel aging was set up under the Château in 2015 and it is quite impressive. “We practice sustainable cultivation by ploughing the soil, avoiding any fertilizer or herbicide, fighting natural enemies (mildew, odium, botrytis...) with as many organic measures as possible