
Dufouleur Frères Gevrey-Chambertin Rouge

Winery: Dufouleur Frères

Category: Wine – Still – Red

Grape Variety: Pinot Noir

Region: Côte de Nuits/ Bourgogne / France

Vineyard: AOC Nuits-Saint-Georges

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.

Aged for 12 to 18 months in French oak barrels of varying sizes, ages, and origins to best smooth the impact of the wood and allow for a true expression of the appellation's nuances. No racking is performed during aging, and the wines are returned to their original state for 2 to 3 months prior to bottling to clarify them as naturally as possible.

Tasting Note: Delicate and highly aromatic, easy to drink and delicious, with a beautiful burst of fruit, the reds will appeal to lovers of elegant and complex wines, defined by a clear and precise expression of their terroir.

Alc.: 13.50 %

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”.