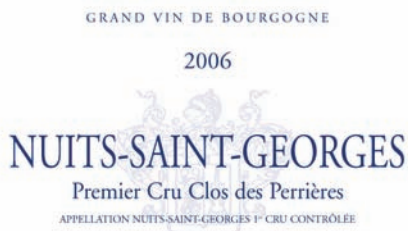


DOMAINE GUY & YVAN DUFOULEUR

CÔTE DE NUITS



DOMAINE GUY & YVAN DUFOULEUR

The surname “Dufouleur” comes from a time in European history when people were identified according to their line of work. The term “fouleur” refers to a person who treads grapes, so the destiny of this well-known Burgundy family may well have been pre-ordained in the Middle Ages.

A birth certificate at Domaine Dufouleur confirms the family’s existence in Nuits-Saint-Georges at least as far back as 1596. Today, 14th generation Yvan Dufouleur tends the family’s 80 acres of vines spread out over twelve appellations, combining ancestral methods taught to him by his father, Guy, with the modern viticultural technologies available today. Yvan took the domaine organic in 2000. He limits yields with careful pruning and green harvesting, and picks by hand with a strict selection in both the vineyard and on a sorting table upon arrival at the cellar. The overall improvement in quality of the domaine’s wines has been significant.

For years, the Dufouleur family also ran a successful négociant business, but Dufouleur Père & Fils was sold to Maison Antonin Rodet in early 2007 so that Yvan could focus his efforts solely on the family’s own vineyard holdings.

DOMAINE FACTS

VINES & WINES:	Approximately 16 acres combined for following Nuits-Saint-Georges and Fixin wines: Fixin 1er Cru Clos du Chapitre - 10 acres (45% of vines 55 years-old) Fixin 1er Cru Clos du Chapitre Vieilles Vignes - 1.5 acres (60 year-old vines) Nuits-Saint-Georges 1er Cru Clos des Perrières - 2 acres (70% of vines 60+ years-old) Nuits-Saint-Georges 1er Cru Les Poulettes - 1.2 acres (65 year-old vines) Nuits-Saint-Georges Aux Saints Juliens - 1.2 acres (70% of vines 60+ years-old) All parcels farmed organically since 2000.
SOILS:	Limestone and clay marls
HARVEST:	All parcels picked by hand using shallow bins
YIELDS:	40 hectoliters/hectare on average for 1er crus
VINIFICATION & ELEVAGE:	Grapes are 100% destalked. Pneumatic press. Cold maceration (soak) before fermentation in open vats to maximize color extraction. Secondary malo-lactic fermentation carried out on all wines. Matured for approximately 13 months in French oak barrels with 25% to 40% new wood depending on the appellation and vintage conditions.
ANNUAL PRODUCTION:	210,000 bottles / 17,500 cases total (includes wines not currently imported by JWS)

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