



DUFOULEUR FRÈRES

AU CHÂTEAU - NUITS-SAINT-GEORGES

COLLECTION 2020

Our fine Bourgogne Wines
Available as of January, 1st 2020



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DUFOULEUR FRÈRES

AU CHÂTEAU - NUITS-SAINT-GEORGES



DUFOULEUR FRÈRES

Fine Bourgogne Wines, from Father to Son since 1596, At
the Château in Nuits-Saint-Georges

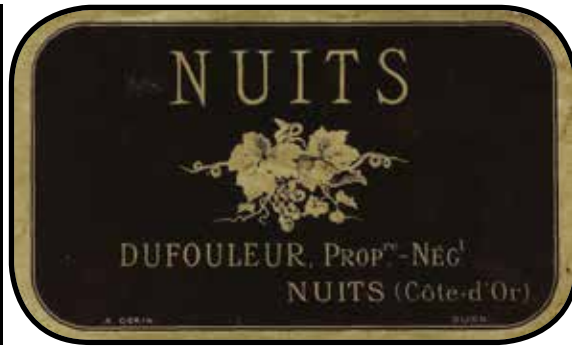
DUFOULEUR FRÈRES
AU CHÂTEAU, 1 ROUTE DE DIJON, 21700 Nuits-Saint-Georges
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L'ABUS D'ALCOOL EST DANGEREUX POUR LA SANTÉ. À CONSOMMER AVEC MODÉRATION.

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HERITAGE



Dufouleur Frères is the heritage of a long family wine tradition located in Nuits and dating back to the 16th century when our ancestors were grape-crusher (Fouleur).

In 1848, Symphorien DUFOULEUR was the first of the family to add to his activity as a winemaker-owner a wine business which very quickly became one of the fine wine houses in Nuits-Saint-Georges.

During the 1930s, his descendants Bernard, Hubert and Jean Dufouleur, with the help of their father Joseph, founded the Maison Dufouleur Frères and established it at the Château in Nuits.

Today, Marc, François-Xavier and Jean DUFOULEUR perpetuate the family adventure with passion and respect for the Terroirs entrusted to them.



PHILOSOPHY



We are artisan producers, aware of the value of the land entrusted to us and wishing to work with passion, respect and know-how.

The vineyards of the estate are managed in an approach that is fully respectful of the environment, recognized by the High Environ-

mental Value level 3 certification (the highest).

Our work in the winery and in the cellar aims above all to preserve the quality of the harvest and to get better from it, always seeking balance and harmony more than extraction or intensity.





LE FOULEUR

Vin de Bourgogne



LE FOULEUR
Expression of a style

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

LE FOULEUR - BOURGOGNE PINOT-NOIR, 2018

AOC Bourgogne (Bourgogne), Pinot-Noir



Our Le Fouleur range is the expression of our style which seeks above all balance and harmony more than the demonstration of power or concentration. These wines, combined reflections of their grape variety, their terroir and their vintage, are the ideal gateway to our Great Burgundy Wines.

THE WINE

The Fouleur Bourgogne - Pinot-Noir is a beautiful introduction to the fine Bourgogne wines and their noble grape in red. Relatively little cultivated in the world, as its fragility requires specific climatic and soil conditions, this grape variety native to Burgundy expresses here all its elegance and finesse. This cuvée reveals a fine and elegant frame, a beautiful material, as well as a bouquet of red fruits full of gourmandise.

THE VINTAGE

The wines of the 2018 vintage stand out with an intense color and beautiful power. The season has allowed a perfect maturity which gives coated tannins and a nice concentration of fruit pledges of great greediness. Exceptional in more ways than one, these wines taste already very well in their youth but will be able to reward those who know how to wait a few years.

VINIFICATION

The wine is aged in stainless steel tanks in order to preserve supple tannins and let the Pinot-Noir grape express its natural aromas. The bottling takes place after 6 to 9 months of aging, allowing to trap a wine in its full youth.

VARIETALS

Pinot Noir 100%



LE FOULEUR
Vin de Bourgogne
— 2018 —
PINOT-NOIR
DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

SPECIFICATIONS

Alcohol content: 13 % vol.

Allergens (sulphites): Contains sulphites

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

LE FOULEUR - BOURGOGNE CHARDONNAY 2018

AOC Bourgogne (Bourgogne), Chardonnay



Our Le Fouleur range is the expression of our style which seeks above all balance and harmony more than the demonstration of power or concentration. These wines, combined reflections of their grape variety, their terroir and their vintage, are the ideal gateway to our Great Burgundy Wines.

THE WINE

Today cultivated worldwide, the Chardonnay grape, native to the region, initially lent its name to a small village in the Mâconnais. It expresses itself here to perfection, giving our Cuvée a nice balance and mineral freshness. The color is very pale yellow with green reflections. This wine has a floral nose expressing on a note of white flesh fruits.

THE VINTAGE

In 2018, the aromatic complexity of white wines is incredible. These are explosive wines on the nose, whose diversity of aromas reflects perfectly well each terroir. The wines retain a certain freshness and minerality. The mouth is round and generous, balanced by a nice tension.

VINIFICATION

The wine is aged in stainless steel tanks to preserve maximum freshness and let the Chardonnay grape express its natural flavors. The bottling takes place after 6 to 9 months of aging on the lees, allowing to trap a wine in its full youth.

VARIETALS

Chardonnay 100%



LE FOULEUR
Vin de Bourgogne
— 2018 —
CHARDONNAY
DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

SPECIFICATIONS

Alcohol content: 13 % vol.

Allergens (sulphites): Contains sulphites

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GRANDS VINS DE BOURGOGNE



DUFOULEUR FRÈRES

AU CHATEAU - NUITS-SAINT-GEORGES



LES CUVÉES

Harmony of a Terroir

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vincod.com/6686G55QWE/en



DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

CÔTE DE NUITS-VILLAGES, 2017

AOC Côte de Nuits-Villages (Bourgogne)



THE WINE

At the gates of the Côte de Nuits, this little appellation, often overlooked, gives pride of place to the finesse and elegance characteristic of its illustrious neighbors. We craft our Cuvée with the greatest care, and with the desire to reveal the right expression of the local typicity, while respecting the identity and influence of the vintage. The grapes come from the villages of Fixin, Brochon, Premeaux, Comblanchien and / or Corgoloin.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

MATURING

12 to 18 months in French oak barrels of various capacities, ages and origins in order to smooth the impact of the wood as much as possible and allow a fair expression of the nuances of the appellation. No racking during aging and re-massing for 2 to 3 months before to clarify the wines as naturally as possible.

VARIETALS

Pinot Noir 100%



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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

NUITS-SAINT-GEORGES, ROUGE, 2017

AOC Nuits-Saint-Georges (Bourgogne)



THE WINE

A benchmark appellation of the Côte de Nuits and the cradle of the DUFOULEUR family, Nuits-Saint-Georges offers a wide range of terroirs, themselves the source of sometimes very different wines. The structure and concentration of the famous climats located in the south is matched by the elegance and charm of those located in the north. This cuvée from different climats rather expresses tenderness, allowing you to discover the wine from its earliest youth.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

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VARIETALS

Pinot Noir 100%



SPECIFICATIONS

Alcohol content: 13 % vol.
Allergens (sulphites): Contains sulphites

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

GEVREY-CHAMBERTIN, ROUGE, 2017

AOC Gevrey-Chambertin (Bourgogne)



THE WINE

Located halfway between Nuits-Saint-Georges and Dijon, the village of Gevrey-Chambertin is one of the villages of the Côte de Nuits known for its full structured wines. Our Cuvée comes from an assemblage of different climats and it reveals the full power of this appellation.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

MATURING

12 to 18 months in French oak barrels of various capacities, ages and origins in order to smooth the impact of the wood as much as possible and allow a fair expression of the nuances of the appellation. No racking during aging and re-massing for 2 to 3 months before to clarify the wines as naturally as possible.

VARIETALS

Pinot Noir 100%



SPECIFICATIONS

Alcohol content: 13 % vol.

Allergens (sulphites): Contains sulphites

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

CHAMBOLLE-MUSIGNY, ROUGE, 2017

AOC Chambolle-Musigny (Bourgogne)

Récolte du Domaine (Estate Vineyard)



THE WINE

The village of Chambolle-Musigny, known for the delicacy of the wines produced there, is located in the North and near Nuits-Saint-Georges. Presenting a fine and elegant frame, our Cuvée is faithful to the typicity of this appellation.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

IN THE VINEYARD

Our vineyards are managed in an approach that is fully respectful of the environment, recognized by the High Environmental Value level 3 certification (the highest). The rows are grassed to promote an intense microbial life, let us work the soil mechanically and take care very scrupulously to adjust and limit to the strict necessary our interventions against enemies and diseases of the vine.

VINIFICATION

After meticulous sorting, both during harvest and at the arrival in the winery, the grapes are destemmed and put in the tank using elevators which avoid any pumping or crushing too early. A cold pre-fermentation maceration phase allows the gentle extraction of tannins and aromas before the appearance of alcohol. Pigging and pumping over are decided on a case-by-case basis in order to obtain an optimal balance guaranteeing beautiful harmony.

MATURING

12 to 18 months in French oak barrels of various capacities, ages and origins in order to smooth the impact of the wood as much as possible and allow a fair expression of the nuances of the appellation. No racking during aging and re-massing for 2 to 3 months before to clarify the wines as naturally as possible.

VARIETALS

Pinot Noir 100%



SPECIFICATIONS

Alcohol content: 13 % vol.

Farming Label: Haute Valeur Environnementale

Allergens (sulphites): Contains sulphites

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NUITS-SAINT-GEORGES



RECOLTE DU DOMAINE
— DUFOUTEUR FRÈRES —



NUITS-SAINT-GEORGES CUVÉE DU CHÂTEAU Emblem of a Domain

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

NUITS-SAINT-GEORGES CUVÉE DU CHÂTEAU, ROUGE, 2017

AOC Nuits-Saint-Georges (Bourgogne)



Récolte du Domaine (Estate Vineyard)

THE WINE

Nuits-Saint-George is crossed by the Combe de la Serrée which divides the terroir of this appellation into two very different parts. If in the south, the rocky soils give birth to robust and sometimes a little austere wines in their youth, in the north, the clay silts and alluviums of Meuzin give more delicate and fleshy wines. The different village-level climats cultivated on the estate, located on both sides, come together harmoniously in a "cuvée ronde", thus seeking rather balance than the expression of their respective singularities which are sometimes too marked.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

IN THE VINEYARD

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VINIFICATION

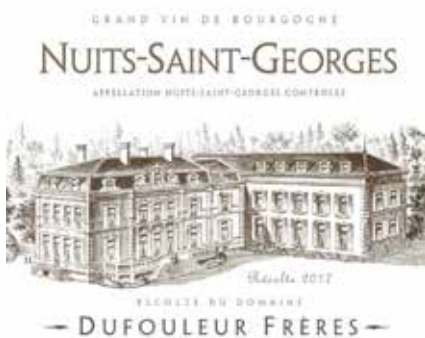
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MATURING

12 to 18 months in French oak barrels of various capacities, ages and origins in order to smooth the impact of the wood as much as possible and allow a fair expression of the nuances of the appellation. No racking during aging and re-massing for 2 to 3 months before to clarify the wines as naturally as possible.

VARIETALS

Pinot Noir 100%



SPECIFICATIONS

Alcohol content: 13 % vol.

Farming Label: Haute Valeur Environnementale

Allergens (sulphites): Contains sulphites

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES



LES CLIMATS Essence of a Place

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

MERCUREY PREMIER CRU LE CLOS L'ÉVÊQUE, ROUGE, 2017

AOC Mercurey Premier Cru Le Clos l'Évêque (Bourgogne)

Récolte du Domaine (Estate Vineyard)



THE WINE

Among the premier vintages located in Côte Chalonnaise, our Clos l'Évêque parcel is undoubtedly one of the most renowned for the regularity of its quality. Made up of 1.7 Ha in one piece, it is oriented due east and established on a granular and well-drained clay-limestone soil.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

IN THE VINEYARD

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MATURING

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VARIETALS

Pinot Noir 100%



SPECIFICATIONS

Alcohol content: 13 % vol.
Allergens (sulphites): Contains sulphites

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

CÔTE DE NUITS-VILLAGES LE VAUCRAIN, ROUGE, 2017

AOC Côte de Nuits-Villages (Bourgogne)

Récolte du Domaine (Estate Vineyard)



THE WINE

This climat, located in the commune of Comblanchien and facing due east, almost borders on the Premiers Crus of Nuits-Saint-Georges. Its very poor and stony soil, which undoubtedly gave it its name, gives the wine a beautiful delicacy.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

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MATURING

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VARIETALS

Pinot Noir 100%



CÔTE DE NUITS VILLAGES
Le Vaucrain

— 2017 —

REGISTRE DU DOMAINE
DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES



SPECIFICATIONS

Alcohol content: 13 % vol.

Farming Label: Haute Valeur Environnementale

Allergens (sulphites): Contains sulphites

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

CÔTE DE NUITS-VILLAGES LES FOURCHES, ROUGE, 2017

AOC Côte de Nuits-Villages (Bourgogne)

Récolte du Domaine (Estate Vineyard)



THE WINE

This climat, located in the commune of Comblanchien, is close to the Nuits 1er Cru Clos de la Maréchale which was previously called Clos des Fourches. A very beautiful terroir which therefore deserved to be isolated and which offers a wine close to those of Nuits-Saint-Georges.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

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VARIETALS

Pinot Noir 100%



SPECIFICATIONS

Alcohol content: 13 % vol.

Farming Label: Haute Valeur Environnementale

Allergens (sulphites): Contains sulphites

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

FIXIN LES FOUSSOTTES, ROUGE, 2017

AOC Fixin (Bourgogne)



THE WINE

The village of Fixin is located south of Dijon, between the villages of Couchey and Marsannay. This vineyard located on the climat "Les Foussottes" is located just at the northern border of the appellation, in the upper part of the hill.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

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VARIETALS

Pinot Noir 100%



SPECIFICATIONS

Alcohol content: 13 % vol.

Allergens (sulphites): Contains sulphites

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

GEVREY-CHAMBERTIN COMBE-DESSUS, ROUGE, 2017

AOC Gevrey-Chambertin (Bourgogne)

Récolte du Domaine (Estate Vineyard)



THE WINE

Our plot in "Combe-Dessus" is very favorably located, in the center of the Gevrey-Chambertin vineyard, just at the foot of the Premiers Crus of the village. We cultivate an old vine there which produces small quantities of very concentrated grapes. This wine is the archetype of Gevrey wines, combining power and great refinement after a few years of aging.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

IN THE VINEYARD

Our vineyards are managed in an approach that is fully respectful of the environment, recognized by the High Environmental Value level 3 certification (the highest). The rows are grassed to promote an intense microbial life, let us work the soil mechanically and take care very scrupulously to adjust and limit to the strict necessary our interventions against enemies and diseases of the vine.

VINIFICATION

After meticulous sorting, both during harvest and at the arrival in the winery, the grapes are destemmed and put in the tank using elevators which avoid any pumping or crushing too early. A cold pre-fermentation maceration phase allows the gentle extraction of tannins and aromas before the appearance of alcohol. Piggings and pumping over are decided on a case-by-case basis in order to obtain an optimal balance guaranteeing beautiful harmony.

MATURING

12 to 18 months in French oak barrels of various capacities, ages and origins in order to smooth the impact of the wood as much as possible and allow a fair expression of the nuances of the appellation. No racking during aging and re-massing for 2 to 3 months before to clarify the wines as naturally as possible.

VARIETALS

Pinot Noir 100%



SPECIFICATIONS

Alcohol content: 13 % vol.

Farming Label: Haute Valeur Environnementale

Allergens (sulphites): Contains sulphites

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

GEVREY-CHAMBERTIN LES EVOCELLES, ROUGE, 2017

AOC Gevrey-Chambertin (Bourgogne)

Récolte du Domaine (Estate Vineyard)



THE WINE

The climat of Evocelles is one of the most beautiful of the Gevrey-Chambertin appellation, located in the village of Brochon, the most famous also because it is perfectly located at the end of the valley at the top of the hill. Later ripening, it retains a nice freshness which allows it to express a lot of charm and elegance from its youth.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

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VINIFICATION

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MATURING

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VARIETALS

Pinot Noir 100%



SPECIFICATIONS

Alcohol content: 13 % vol.

Farming Label: Haute Valeur Environnementale

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

VOSNE-ROMANÉE LES JACQUINES, ROUGE, 2017

AOC Vosne-Romanée (Bourgogne)

Récolte du Domaine (Estate Vineyard)



THE WINE

The Jacquines parcel is located on the southern border of the Vosne-Romanée appellation, just against that of Nuits-Saint-Georges from which it takes on several characteristic features, starting with its power and tannic richness.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

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VINIFICATION

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MATURING

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VARIETALS

Pinot Noir 100%



SPECIFICATIONS

Alcohol content: 13 % vol.

Farming Label: Haute Valeur Environnementale

Allergens (sulphites): Contains sulphites

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

NUITS-SAINT-GEORGES PREMIER CRU AUX VIGNERONDES, ROUGE, 2017

AOC Nuits-Saint-Georges Premier Cru Aux Vignerondes (Bourgogne)

Récolte du Domaine (Estate Vineyard)



THE WINE

Our plot of Nuits-Saint-Georges Premier Cru "Aux Vignerondes" is located north of the village, Vosne-Romanée side, just on the hillside. The soil is rich in small draining gravel, and the exposure faces the rising sun. The grapes ripen superbly well and give a fine and balanced wine.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

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MATURING

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VARIETALS

Pinot Noir 100%

GRAND VIN DE BOURGOGNE



PREMIER CRU

NUITS-SAINT-GEORGES

Aux Vignerondes

— 2017 —

RÉCOLTE DU DOMAINE

DUFOULEUR FRÈRES

AU CHÂTEAU - NUITS-SAINT-GEORGES



SPECIFICATIONS

Alcohol content: 13 % vol.

Farming Label: Haute Valeur Environnementale

Allergens (sulphites): Contains sulphites

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

NUITS-SAINT-GEORGES PREMIER CRU LES SAINT-GEORGES, ROUGE, 2017

AOC Nuits-Saint-Georges premier cru Les Saint-Georges

Récolte du Domaine (Estate Vineyard)



THE WINE

"Les Saint-Georges" is the most famous climat of the appellation, so much so that its name was added to that of the city from the 19th century. Ideally located in the middle of the hill with an exposure due East, the Pinot Noir expresses the best of its potential there. Our plot, located in the heart of the climat, is planted with very old vines from massal selection, giving small well-ventilated and concentrated bunches. The result is a masterful expression of this great limestone terroir which nevertheless requires a few years of aging to give all its radiance.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

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VARIETALS

Pinot Noir 100%



SPECIFICATIONS

Alcohol content: 13 % vol.

Farming Label: Haute Valeur Environnementale

Allergens (sulphites): Contains sulphites

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

CLOS VOUGEOT GRAND CRU LE GRAND MAUPERTUI, ROUGE, 2017

AOC Clos Vougeot Grand Cru

Récolte du Domaine (Estate Vineyard)



THE WINE

Family owned since the 19th century, this plot is ideally located in one of the most qualitative parts of Clos de Vougeot, the Grand Maupertui. The old vine expresses all the power of this great terroir that the monks of Cîteaux used to isolate from those further down.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

IN THE VINEYARD

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VINIFICATION

After meticulous sorting, both during harvest and at the arrival in the winery, the grapes are destemmed and put in the tank using elevators which avoid any pumping or crushing too early. A cold pre-fermentation maceration phase allows the gentle extraction of tannins and aromas before the appearance of alcohol. Piggling and pumping over are decided on a case-by-case basis in order to obtain an optimal balance guaranteeing beautiful harmony.

MATURING

12 to 18 months in French oak barrels of various capacities, ages and origins in order to smooth the impact of the wood as much as possible and allow a fair expression of the nuances of the appellation. No racking during aging and re-massing for 2 to 3 months before to clarify the wines as naturally as possible.

VARIETALS

Pinot Noir 100%



SPECIFICATIONS

Alcohol content: 13 % vol.

Farming Label: Haute Valeur Environnementale

Allergens (sulphites): Contains sulphites

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TASTEVINAGE®



LES CUVÉES DU TASTEVINAGE

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

COTEAUX BOURGUIGNONS TASTEVINAGE, ROUGE, 2017

AOC Côteaux Bourguignons (Bourgogne)



The Tastevinage consists of a rigorous test of wines from every corner of the Burgundy wine region, from Chablis to the Beaujolais crus, with the purpose of selecting those that come up to the standard of their appellations and vintages. These are then awarded the seal of the Confrérie des Chevaliers du Tastevin, allowing the consumer to identify those wines which, because of their integrity, personality and indisputable quality, have shown themselves worthy of this distinction.

THE WINE

This Coteaux Bourguignons has the distinction of being composed only of the Gamay grape variety. The result is an expressive, warm and friendly wine, with a roundness and a fruity characteristic of this grape variety.

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

TERROIR

The Coteaux Bourguignon appellation is the foundation of the "Grande Bourgogne" which ranges from Beaujolais in the south to Yonne wines in the north, passing naturally through the vineyards of the Mâconnais, Côte Chalonnaise and Côte d'Or. Apart from the origin of the grapes, a great deal of freedom is left to each producer to express in their own way the Burgundian grape varieties Pinot-Noir & Gamay for red wines, Chardonnay & Aligoté for white wines.

MATURING

The wine is aged in stainless steel tanks to preserve supple tannins and let the Gamay grape express its natural aromas. The bottling takes place after 6 to 9 months of aging, allowing to trap a wine in its full youth.

VARIETALS

Gamay 100%

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

BOURGOGNE HAUTES CÔTES DE NUITS TASTEVINAGE, ROUGE, 2017

AOC Bourgogne Hautes Côtes de Nuits (Bourgogne)



The Tastevinage consists of a rigorous test of wines from every corner of the Burgundy wine region, from Chablis to the Beaujolais crus, with the purpose of selecting those that come up to the standard of their appellations and vintages. These are then awarded the seal of the Confrérie des Chevaliers du Tastevin, allowing the consumer to identify those wines which, because of their integrity, personality and indisputable quality, have shown themselves worthy of this distinction.

THE WINE

The Hautes-Côtes de Nuits appellation designates wines made from grapes grown on the hills, located west of Nuits-Saint-Georges and at a higher altitude. This situation gives a more countryside character to the wines which, due to their beautiful acidity, fully express the aromas of red fruits of Pinot-Noir

THE VINTAGE

The 2017 vintage offers great wines very aromatic, marked by intense floral and fruity scents. They are frank and very fresh and their texture, underlined by fine and tender tannins, is very elegant. Of good length, they offer on their youth a very beautiful balance and will know how to age harmoniously.

MATURING

The wine is aged in stainless steel tanks in order to preserve supple tannins and let the Pinot-Noir grape express its natural aromas. The bottling takes place after 6 to 9 months of aging, allowing to trap a wine in its full youth.

VARIETALS

Pinot Noir 100%

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

NUITS-SAINT-GEORGES TASTEVINAGE, ROUGE, 2016

AOC Nuits-Saint-Georges (Bourgogne)



The Tastevinage consists of a rigorous test of wines from every corner of the Burgundy wine region, from Chablis to the Beaujolais crus, with the purpose of selecting those that come up to the standard of their appellations and vintages. These are then awarded the seal of the Confrérie des Chevaliers du Tastevin, allowing the consumer to identify those wines which, because of their integrity, personality and indisputable quality, have shown themselves worthy of this distinction.

THE WINE

Nuits-Saint-Georges is the famous village which gave its name to the Côte de Nuits. Known throughout the world, this flamboyant appellation is a perfect synthesis between power and refinement. This Cuvée is produced from grapes from several plots within the appellation in order to obtain a balanced cuvée.

THE VINTAGE

Exceptional vintage for more than one reason, the 2016 vintage offers wines of great elegance. Subtle floral notes of rose and peony mingle with intense aromas of red and black fruit, accompanied by some spicy notes. On the palate, perfectly ripe tannins appear, carved by a vibrant acidity which guarantees an incredible aromatic persistence.

MATURING

12 to 18 months in French oak barrels of various capacities, ages and origins in order to smooth the impact of the wood as much as possible and allow a fair expression of the nuances of the appellation. No racking during aging and re-massing for 2 to 3 months before to clarify the wines as naturally as possible.

VARIETALS

Pinot Noir 100%

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

GEVREY-CHAMBERTIN TASTEVINAGE, ROUGE, 2016

AOC Gevrey-Chambertin (Bourgogne)



The Tastevinage consists of a rigorous test of wines from every corner of the Burgundy wine region, from Chablis to the Beaujolais crus, with the purpose of selecting those that come up to the standard of their appellations and vintages. These are then awarded the seal of the Confrérie des Chevaliers du Tastevin, allowing the consumer to identify those wines which, because of their integrity, personality and indisputable quality, have shown themselves worthy of this distinction.

THE WINE

A flagship appellation of the Côte de Nuits, Gevrey-Chambertin produces among the greatest wines of Burgundy and Pinot-Noir reigns here in majesty. The subtle balance in the soil between limestone, clay and gravel allows for powerful and full-bodied wines with remarkable elegance.

THE VINTAGE

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VINIFICATION

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MATURING

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VARIETALS

Pinot Noir 100%

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LES CUVÉES DES HOSPICES DE NUITS Fine Wines of Nuits-Saint-Georges

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DUFOULEUR FRÈRES
AU CHÂTEAU - NUITS-SAINT-GEORGES

HOSPICES DE NUITS, CUVÉE POYEN, ROUGE, 2016

AOC Nuits-Saint-Georges (Bourgogne)



The Hospices de Nuits are owners of a prestigious wine estate which covers 12.4 hectares. Every year since 1961, the wine auction has been held in early spring in March, for the benefit of Nuits Hospital. The wines are bought in pieces (228L barrel) and Dufouleur Frères ensures the aging until bottling.

THE WINE

A blend of the Saint Julien and Plateaux climats, located on both sides of the Meuzin valley, the Poyen cuvée is a rich wine, with tight tannins and a fairly strict finish in its early youth. It simply takes a few years to express its full potential and in return offers remarkable aging potential.

THE VINTAGE

Exceptional vintage for more than one reason, the 2016 vintage offers wines of great elegance. Subtle floral notes of rose and peony mingle with intense aromas of red and black fruit, accompanied by some spicy notes. On the palate, perfectly ripe tannins appear, carved by a vibrant acidity which guarantees an incredible aromatic persistence.

MATURING

The wine was aged in new barrels supplied by the Hospices de Nuits, to avoid racking. The result is a wine with a beautiful tannic structure that deserves a few years of aging to express its full potential.

VARIETALS

Pinot Noir 100%

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NOTES

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DUFOULEUR FRÈRES

AU CHÂTEAU - NUITS-SAINT-GEORGES

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