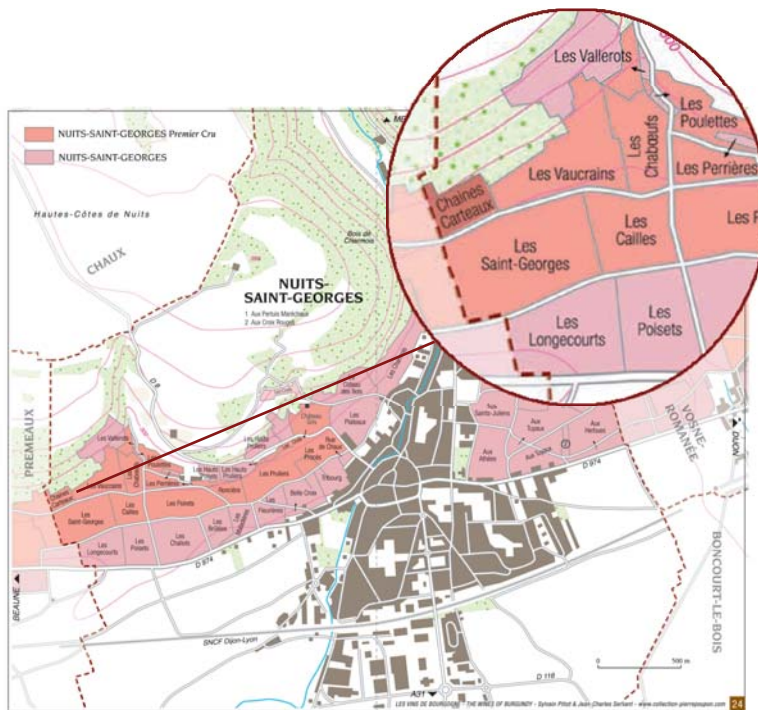
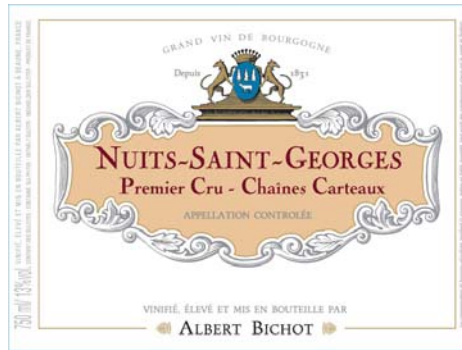


# NUITS-SAINT-GEORGES 1ER CRU "CHAÎNES CARTEAUX"



## Côte de Nuits

## 100 % Pinot Noir

## AOC Premier Cru

### The vineyard:

Brown limestone soil

### Vinification:

Temperature-controlled conical oak vats  
 20 to 28 days

### Ageing:

100 % oak barrels  
 40 % new oak  
 14 to 16 months

*The Nuits-Saint-Georges AOC covers two communes: Nuits-Saint-Georges and Prémeaux-Prissey in the direction of Beaune. Nuits-Saint-Georges has given its name to the Côte de Nuits and is almost exclusively dedicated to the production of red wines made from the Pinot Noir grape. The Nuits-Saint-Georges area of appellation stretches across 400 acres in the commune of the same name, and 30 acres in the commune of Prémeaux-Prissey. There are 250 acres of Nuits-Saint-Georges Premier Cru or Nuits Premier Cru classified vines located in the commune of Nuits-Saint-Georges and 105 acres in the commune of Prémeaux-Prissey. The varying exposures and soil types between the vineyards located to the south and to the north of Nuits-Saint-Georges result in diverse wines.*

## Tasting notes

Elegant, classy nose with well-integrated oak. Rich and full-bodied with balanced structure, lovely fleshiness and intensity.

## Food/wine pairing

This Nuits-Saint-Georges Premier Cru is the perfect match for all types of red meats, sauced dishes, marinated game and aged cheeses.

## Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine may be enjoyed now or cellared for 5 to 7 years or more.