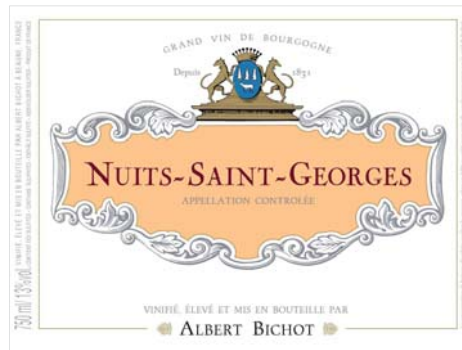


NUITS-SAINT-GEORGES



Côte de Nuits

100 % Pinot Noir

AOC Village

The vineyard:

Brown limestone over Jurassic limestone slopes

Vinification:

Handpicked
 Temperature-controlled conical oak vats
 Vatting: 20 to 28 days

Ageing:

Oak barrels 100%
 20 to 30 % new oak
 14 to 16 months

Nuits-Saint-Georges, which gave the Côte de Nuits its name, is almost exclusively devoted to the production of red Pinot Noir wines. The Nuits-Saint-Georges "village" area of appellation covers 163.5 ha in the village of Nuits and 11.8 ha in Prémieux-Prissey. Variations in exposure to the sun and in soil types between the vineyards, located to the south and north of Nuits-Saint-Georges yield considerably diverse wines.

Tasting notes

The nose opens up to aromas of forest undergrowth and mushroom as well as notes of red fruit. On the palate, this delicately oaked wine features notes of gingerbread and cherry with harmonious balance. The finish is long and intensely aromatic, evocative of red fruit and spices.

Food/wine pairing

This Nuits-Saint-Georges is a great wine for all red meats, dishes cooked in wine sauce, marinated game and aged cheeses.

Serving and cellaring

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

This wine may be laid down for 2 to 5 years or more.

