



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

Deep limestone marl-based soil containing pebbly silt

PRESENTATION

Nuits-Saint-Georges gave its name to the Côte de Nuits and is almost exclusively devoted to the production of red Pinot Noir wines.

The Nuits-Saint-Georges village appellation covers a surface area of 405 acres. Differences in exposure and the soil types found in the vineyards in the southern and northern parts of the appellation yield diversity in the wines.

WINEMAKING/AGEING

Handpicking, sorting of the grapes at the winery.

Fermenting maceration in thermoregulated wooden vats for 18 to 21 days.

Aging in oak barrels (25 to 35% new barrels) for 14 to 16 months.

TASTING

Deep nose featuring notes of red and black fruit (raspberry, strawberry, blackcurrant...) mingle with scents of forest undergrowth and mushroom. On the palate, this fleshy, robust wine is perfectly balanced by its imposing yet elegant structure. The finish is long and intensely fragrant, evocative of red fruit and spicy notes.

SERVING

Serve at 15-16°C (59-61°F).

Aging potential: 5 to 7 years and more.

FOOD PAIRINGS

Roasted or stewed meats (beef, lamb, duck, game)

Medium to mature cheeses

