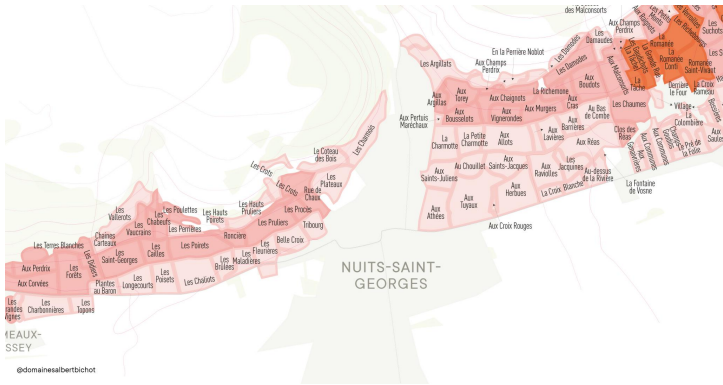


NUITS-SAINT-GEORGES DOMAINE DU CLOS FRANTIN



LOCATION
Bourgogne

VARIETAL
Pinot Noir

TERROIR

Calcareous clay soil
Surface area of the vineyard : 2,10 ac
Age of vines : 35-40 years old



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 village appellation covers a surface area of 405 acres. Our plots are located in the southern part of the commune where the clay-based soil is deep and in the west on a rather steep slope.

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

The deep nose reveals scents of red and black fruit that will evolve over time toward notes of forest undergrowth, mushroom and tobacco. 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

