

## **NUITS-SAINT-GEORGES**

In Nuits-Saint-Georges, the terroirs are very different depending on whether you are to the north or south of the town. The 'Les Brûlées' parcel is located in the southern part, not far from the famous 'Les Saint-Georges' Premier Cru. Facing east and south-east, these plots are planted on stony, reddish clay-loam soil from the combe that flows into Nuits-Saint-Georges. The soils are moderately deep to deep, on Bajocian subsoil (marl with *Ostrea acuminata*). The vines are between 30 and 60 years old. They are ploughed, no herbicides or synthetic pesticides are used.

Vinification and ageing: Grapes destemmed. Maceration for 3 weeks. Gentle punching down and alternating pumping over. Aged 16 months. 10% new barrels. Light filtration and bottling according to the lunar calendar.

Tasting notes : Aged with a small proportion of new oak, this Nuits-Saint-Georges expresses the power and minerality typical of this appellation. There is a fine balance between tannins, freshness and fatness. The nose is open, the palate powerful and the finish long, with light vanilla aromas and crunchy red fruit. Enjoy with Black Angus rib of beef, roast duck with honey or mature Comté cheese.

Grape variety: 100% Pinot Noir

Average production: 900 bottles.

Optimum ageing potential: 3 to 10 years

Certified Organic Farming

