

NUITS-SAINT-GEORGES 2021

The soils of this parcel are moderately deep to deep, on Bajocian subsoil (Ostrea acuminata marl). The vines are between 30 and 60 years old. They are ploughed, no herbicides or synthetic pesticides are used.

Vinification and ageing: 20% whole harvest. Maceration for 3 weeks. Delicate punching down and alternating pumping over. Aged 16 months, of which 12 in old barrels. Light filtration and bottling according to the lunar calendar.

Tasting notes: Aged without new oak, this Nuits-Saint-Georges expresses finesse and minerality where one would expect a robust, full-bodied wine, as is often the case with wines from this appellation. There's a fine balance between tannins, freshness and fatness. The nose is open, the palate elegant and the finish long, with light vanilla aromas and crunchy red fruit. Enjoy with Black Angus prime rib, honey-roasted duckling, mature Comté cheese.

Grape variety: 100% Pinot Noir

Average production: 598 bottles.

Optimum aging: 3 to 10 years

Alcohol: 12.5% vol.

Total SO₂: <50mg/l (maximum permitted 100mg/l)

Acidity vol: <0.60g/l (maximum permitted 0.98g/l)

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