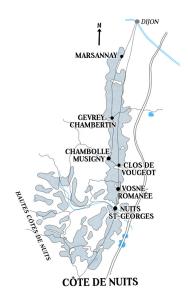


En Bourgogne depuis 1750



Nuits-Saint-Georges

Nuits-Saint-Georges 2019

Grape Variety: Pinot Noir

Soil: Clay and limestone

Site: The area of production is located in the commune of Nuits Saint Georges, in the heart of the Côte de Nuits. The grapes are sourced from selected plots of vineyard South of the village, at the border of the "Premier Cru" area

The Vintage 2019: After a mild winter, spring settled down with important variations of temperatures and abundant rain which engendered millerandage (small berries). Summer was warm punctuated by several heat waves and a few thunderstorms épisodes which brought some water. The harvest started mid september under a bright sunshine. After a whole cluster fermentation in vat, the wines are aged in oak casks for a period of 15 up to 18 months in our XVth century cellar. Moderate use of new oak.

Tasting: Bright ruby colour. Intense aromas of ripe and black cherries on a hint of chocolate mixed with spices. Complexe and wellbalanced. Deep and dense texture. Concentrated with elegant tannins. Long and generous finish.

Food pairing: To be enjoyed with white or red meat, grilled or roasted, games and all sorts of cheeses especially all the cheeses produces in Burgundy (Epoisses, Langres, Citeaux, Ami du Chambertin

