

CHANSON

En Bourgogne depuis 1750



Nuits-Saint-Georges

Nuits-Saint-Georges 2017



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 2017 : After a classic winter, spring settled down with warm temperatures but a cool weather in April slackened down the evolution of the vines. May was rainy and was followed by a warm summer with heat waves. However, a few thunderstorms episodes brought enough rain to allow the maturation of the grapes to continue. The harvest started early september with an excellent sanitary level of the grapes. Vinification : whole bunch fermentation for approximately two weeks, the wines are then aged in our XVth century cellar for a period between 14 and 18 months. Moderate use of new oak.

Tasting : Bright ruby colour. Aromas of ripe red and black plum mixed with raspberry liquor on a hint of spice. Well-balanced with a good volume. Delicate and deep texture. Finely boned tannins. Long 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