



**3,40 Ha = about 20 000 Bottles / year**



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### **TYPE OF SOIL :**

The soil is clayey and chalky with little deep lands, stony, rather sandy.

### **GRAPE VARIETY - AGE OF VINE :**

All the famous Burgundy appellations come from the same grape-variety : the « Pinot Noir ». These parcels are aged on average of 30 years.

### **VINIFICATION :**

The harvest of the grapes is performed manually. After reception of the winery and destemming, the must is placed in a vat for a period of 12 to 15 days. For the three first days, the temperature is maintained between 16 to 18° C. This process allows to keep the primary aromas in the wine. After the temperature of the vat naturally elevates to be maintained between 28 and 33° C during a few days. During this period, two processes occur :

- the fermentation converts sugar to alcohol.
- the maceration allows to transmit the colour and the proprieties of grape to wine. This one is improved by punching the cap and pumping-over. When the wine is achieved, the totality of the vat is pressed.



### **MATURING :**

Wines stay 15 months in cellar before being bottled. During this period, the wine undergoes a second fermentation named malolactic fermentation which allows it to stabilise its structure. It spends about 6 to 9 months of its life in oak barrels with one third in new barrels, in order to give it the necessary tannin.

After this time, the wines are prepared to bottling.

### **CHARACTER OF THE WINE :**

Beautiful, deep, dark colour. The aroma is powerful and complex : cherries, blackcurrant, animal, and some spices. The Nuits Saint Georges are tannin wines, with a tannin-rounded harmony that gives bodied and solid wines.

### **PRESERVATION and ADVICES of SERVICE :**

Their tannin structure permits the wine to keep. In an average year, the Nuits Saint Georges is best drunk between 5 to 10 years. But for the best years, this wine can wait up to 25 years before it reaches its peak and finest flavour. It will be better appreciated to a temperature closed to 15° C. The previous uncorking of 1 to 2 hours is advised. Concerning young wines, using a carafe procures a good oxygenation.

### **GARNISH :**

Good adaptation with strong meat (beef, cervidae) and also strong cheese. The power and the structure of the NUIITS ST GEORGES allow all associations with red wine sauces, marinated or roasted game animals, heavy red meats, grilled or roasted, such as tournedos with morels and also strong cheese.



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