



THE VINTAGE

2019 is a fresh and well-balanced vintage characterised by extreme weather conditions (frost spells, heatwave). Volumes are low although the quality is outstanding. The harvests began on Monday 9 September and came to an end on the 21 September. The red wines are seductive, well-balanced, aromatic, fresh and direct. The tannins are elegant and approachable. The palate discloses aromas of juicy fruits as well as warm, sunny, spicy notes.



APPELLATION DESCRIPTION

The origins of the appellation's name are not entirely clear. It could be an ancient word for "poiriers" (meaning pear tree). It is situated in the South of the village in the "Les Porêts" climat and its rustic style is similar to that of the "Les Saint-Georges". In 1855 this area was stated by Dr Lavallo to be one of the very best in Nuits. The family is very attached to these vines as they were the very first to be purchased by the Domaine in the 1830's.

Exposition : East

Soil : Deep brown limestone and gravel

Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 1 ha 68 a 97 ca - [4,17 Acres]

Years the vines were planted : 1945, 1954, 2005, 2011



WINEMAKING

The grapes are harvested and sorted by hand. The proportion of de-stemmed grapes and whole clusters varies depending on the vintage. The wines are punched down daily in order to extract colour, tannins and aromas from the skin of the grapes. After a 19 day vatting period, the alcoholic fermentation is complete. The free-run wine is run off using a gravity system whilst the marc is pressed slowly and gently in order to extract an exceptionally pure press wine. The wines are aged for 16 months in French oak barrels (40-50% new oak and 50-60% one-wine barrels) which have been selected for their fine grain and moderate toast. The wines are left to age in our cellars at consistent, natural hygrometry and temperature.



TASTING

Deep ruby red colour. The nose discloses black fruits, toasty notes and a hint of oak. The smooth, round attack gives way to a powerful and structured mid-palate. A well-balanced and very persistent wine with excellent ageing potential.

Serve with : Duck breast with seared foie gras, game, rabbit stew, roasted or grilled red meats

Serve at : 14°C to 16°C

Cellaring Potential : 7 to 12 years