



#### THE VINTAGE

2018 in an early ripening vintage. We began the harvests on the 27th of August in Mercurey. 2018 is a very classic vintage that can be enjoyed in its youth and is already drinking beautifully. In the Côte de Nuits, our red wines are rich and warm, quite similar to the 2009s. These are ripe, sunny and well-structured wines with powerful aromas of ripe black fruits. Their seductive characters make them comparable to the 2017 and 2011 vintages.



#### APELLATION DESCRIPTION

"Les Saint-Georges" is considered to be one of the oldest climats in Bourgogne and was planted in the year 1000. It is also thought to be the very best Cru in Nuits-Saint-Georges. Our Domaine is the appellation's smallest producer and, for the last 10 years, we have been working towards being reclassified as a Grand Cru.

Exposition : East  
Soil : Deep brown limestone and pebbles  
Grape Variety : Pinot Noir

*Characteristics of our plot*  
Surface area : 0 ha 23 a 14 ca [0,57 Acres]  
Years the vines were planted : 1933, 1974



#### 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 hue. Powerful nose disclosing ripe fruits and warm spicy notes. A smooth, clean attack gives way to a well-balanced palate with rich, smooth tannins. This wine's harmonious structure and elegance perfectly represent this Premier Cru.

Serve with : Duck breast in cranberry sauce, roasted and grilled red meats, game

Serve at : 14°C to 16°C

Cellaring Potential : 10 to 12 years