

2017

THE VINTAGE

2017 is an early vintage. Harvests started on August 29th, the grape clusters were dense and compact thanks to excellent flowering in late May. Favourable climate conditions gave charm and generosity to the wines. 2017 is a classic style of vintage that can also be enjoyed in its youth.



APELLATION DESCRIPTION

Vines have been grown in Nuits for over 1000 years and the history of the village is inseparable from its renowned vineyards. At the end of the 17th century, Louis XIV, who suffered from digestive problems, was advised by his doctor to drink a glass of Nuits every day. In 1892, the village of "Nuits" added its name to that of its best climat: "Les Saint-Georges".

Exposition : East
Soil : Clay-limestone
Grape Variety : Pinot Noir

Characteristics of our plot

Surface area : 1 ha 07 a 32 ca - [2,65 Acres]
Years the vines were planted : 1945, 1973, 1986



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 14 months in French oak barrels (20-30% new oak) which have been selected for their fine grain and moderate toast. The wines are left to age in our hygrometry-controlled cellars at consistent, natural temperatures. The wines are aged in vats for 2 months at the end of the ageing process.



TASTING

Deep, dark ruby red in colour and an explosion of sun-drenched fruits and a touch of oak on the nose. The palate offers good body and structure with silky smooth tannins. The discreet oak integrates perfectly with the fruit to give an exceptionally elegant wine.

Serve with : Red meats, feathered game, quails in redcurrant sauce, fillet steak

Serve at : 14°C to 16°C

