



Nuits-Saint-Georges

KNOW-HOW

The grapes are picked and sorted by hand. Maceration lasts around 4 weeks with the extraction carried out mainly by punching down operations (*pigeage*). The wines are aged for 16-18 months in French oak barrels, of which around 40% are new.

TERROIR

The grapes come from an east-facing *climat*, known as « Les Brulés », situated at the bottom of the slopes to the south of the village. The deep, clay soil produces smooth, fruity wines, quite the opposite of the austere character so often ascribed to this appellation.

TASTING NOTES

Red fruit fragrances, such as red currants and raspberries, clearly express the characteristics of the *terroir*. Full and fruity on the palate, with great length. The tannins are silky but can still be felt.

FOOD-WINE PAIRING

Strong flavoured dishes.

