



## Nuits-Saint-Georges 1er Cru "Les Saint-Georges"

AOC Nuits-Saint-Georges Premier Cru, Les Saint-Georges



If there were a Grand Cru in Nuits-Saint-Georges, it would undoubtedly be the Saint-Georges.

### THE VINTAGE

6244 bottles, 300 magnums and 12 jeroboams have been produced in 2018.

### LOCATION

2,05 ha planted in 1944.

Located in the southern part of the appellation, "Les Saint-Georges" is considered one of the oldest climates, this place was already planted in the year 1000. At the end of the XIXth century, Nuits was authorized to join in his name that of the famous cru of "Saint-Georges".

### TERROIR

The old vines are planted on a brown limestone soil, deep and very stony, for rich and structured wines, made for aging.

### VINIFICATION

Harvesting is manual with 40% of whole clusters.

3 weeks of fermentation with very light intervention.

50% of new barrels are used for an aging period of 22 months.

### VARIETALS

Pinot Noir 100%

### TASTING NOTES

This vintage has a nicely defined, mineral nose with notes of black cherry and ripe raspberry, currant, white pepper, violet and bay leaf. The palate is medium-bodied, balanced with a well-structured body and fine tannins, slightly chalky, quite saline, offers a long finish with black currant and marmalade notes on the finish.

