



Nuits-Saint-Georges "Les Belles Croix" 2018

AOC Nuits-Saint-Georges, "Les Belles Croix",

Density, roundness are two keywords that describe the Nuits-Saint-Georges "Belles Croix".



THE VINTAGE

4027 bottles, 86 magnums have been produced in 2018.

LOCATION

0,70 ha of vines planted in 1954

The parcel is situated in the southern part of Nuits-Saint-Georges, it's also the neighbor of the 1er Cru "Les Pruliers".

TERROIR

This soil is rich in organic matter, with heavy clay and also composed of silt. We can find the density we have in the clay, in the wine we taste.

WINEMAKING

Harvesting is manual with 50% of whole clusters.

3 weeks of fermentation with very light extraction.

40% of new oak barrels are used for an aging period of 18 months.

VARIETAL

Pinot Noir 100%

TASTING

It's a silky, rounded wine with gorgeous red and black cherry fruit. The clay soil offered round tannins compared to the tight and grippy tannin expected. 50% of whole-bunch adds a sense of elegance.

