



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

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

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



PRESENTATION

It's the flagship of the domaine with 1/4 of the superficies of the 7,5 ha plot. These are rich and opulent wines, often with a beautiful tannic structure. They are wines of earthlings often blending the aromas of fruits and spices with aromas of mushrooms. It's one of the wines of the domaine which has the best aging ability often more than 10 or 15 years depending on the vintage.

THE VINTAGE

6616 bottles and 150 magnums have been produced.

LOCATION

This wine is produced from a parcel that has a total of 2.10 hectares, who was planted in 1944.

Located in the southern part of the appellation, "Les Saint-Georges" is considered one of the oldest Climat, this place was already planted in 11th century.

Saint Georges covers over one quarter of the appellation's total surface area (7.5 hectares).

TERROIR

It was planted on stony, brown limestone soil which produces rich, well-structured wines that have great potential for aging.

WINEMAKING

Harvesting is manual with 30% of whole clusters.

3 weeks of fermentation with very light intervention.

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

VARIETAL

Pinot Noir 100%

TASTING

A wine that has a wonderful substance and fine-grained, elegant tannins revealing pure fruit.

On the nose, the quality of the terroir comes through: beautifully defined, mineral-driven, hints, black fruit. Lovely focus. The palate is medium-bodied with fine but firm tannins, dark berry fruit laced with white pepper, merging into a finely structured and persistent finish.

