



Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.50%

pH

3.51

Total Acidity

5.49 g/l

Tasting Guide



Tasting note printed

25/04/2024

2019 6x75cl

Winemaker Notes

This wine shows the classic concentration of Nuits St Georges with an enticing perfume, rich colour and mouth-filling fruit together with a savoury finish.

Vineyard

Nuits-Saint-Georges wines are produced on land delimited by the parishes of Nuits-Saint-Georges and Prémeaux-Prissey. The soils are basically composed of limestone and marl. A perfect exposure to the east gives the capacity to produce splendid wines.

Winemaking

This wine is vinified in open vats for 3 or 4 weeks and is then aged in oak barrels for 12 months.

Vintage

A season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

Food match

Grilled and Roasted Red Meats

Enjoy locally with the region's speciality oeufs en murette

