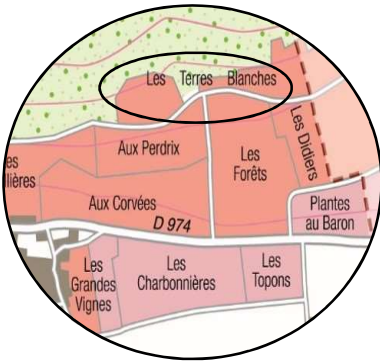




NUITS-SAINT-GEORGES

PREMIER CRU LES TERRES BLANCHES

2022



TERROIR

Our vineyard Les Terres Blanches is located above Premier Cru Aux Perdrix. Total area : 0,33 hectares (0,7986 acres) 2 plots planted in 1954 and in 1997. Climat & Soil : South-East facing vines established on a gentle slope in South of Nuits-Saint-Georges. The soil is a mix of limestone and clay with clay predominance.

WINEMAKING

To preserve their integrity, grapes are carefully harvested and sorted out by hand.

Following the pneumatic press, juices stay in a vat overnight for a cool settling down and then are directly filled in barrels by gravity. Alcoholic and malolactic fermentations take place in barrels.

AGING

Aging process is taking place 100% in traditional Burgundian 228 litres barrels during 12 months

Then, the wine spends 6 months in tanks before bottling.

TASTING NOTES

EYE

Vibrant and brilliant golden yellow color.

NOSE

The first nose is rather discreet, then opens up to notes of white fruit (pear), counterbalanced by more mineral, flint-like notes.

PALATE

On the palate, the attack is frank, followed by a fullness that balances out with a persistent freshness.

SERVICE & CELLARING

It can be served at 13-14°C.

To be kept in cellar for 5 to 10 years.

FOOD & WINE PAIRINGS

Our Premier Cru 'Les Terres Blanches' blanc 2022 is the perfect accompaniment to fried fish, p^ochouse or Suprêmes de volaille aux morilles, a Dôme de Vézelay cheese



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