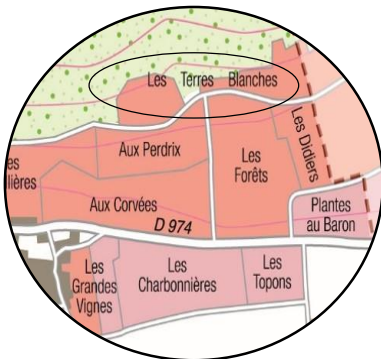


NUITS-SAINT-GEORGES PREMIER CRU TERRES BLANCHES

2022



TERROIR

Our vineyard Les Terres Blanches is located above the Premier Cru Aux Perdrix. Total area : 0,69 hectares (1,70 acres) planted in 1964.

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.

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. Grapes are previously fully destemmed. Then full maceration lasts for 15 days during which we'll use only pigeages (punching the cap). Intensity and numbers are lead to the concentration of tannins, perfumes and colour.

Alcoholic fermentation is realized with natural yeasts.

AGING

After maceration, free and press wines are separated for aging. Aging process is taking place 100% in traditional Burgundian 228 liters barrels during 12 months with 16% of new barrels. We only use French oak coming mainly from Bourgogne, Allier and Vosges forests. Then the wine spends 5 month in tanks before bottling.

TASTING NOTES

EYE

Intense and deep ruby color with velvety aspects.

NOSE

The first nose is slightly discreet. It rapidly opens up on small and fresh red berries aromas (cherries, cassis) uplifted by ginger and pepper notes.

PALATE

On the palate, the texture is onctuous and straightforward.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or kept in cellar for about 10 years.

FOOD & WINE PAIRINGS

Our Nuits-Saint-Georges Premier Cru Terres Blanches 2022 will perfectly pair with red meats and mushrooms.

