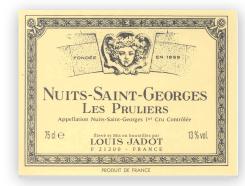
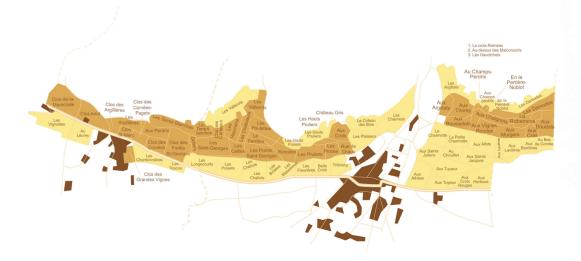


Nuits-Saint-Georges Les Pruliers



Côte de Nuits Premier Cru Red 100% Pinot Noir



Vineyards situation

The Nuits-Saint-Georges A.C. wines are produced on land delimited by the parishes of Nuits-Saint-Georges and Premeaux-Prissey.

The soils are basically composed of limestone and marl. A perfect exposure to the East gives the capacity to produce splendid wines.

Characteristics

The «Les Pruliers» vineyards is situated on the Nuits Saint Georges commune. Facing East, just over the village, you have a beautiful view on the vineyards and on the village of Nuits Saint Georges.

Wine making

This wine is fermented in vats for 3-4 weeks and then aged 15 months in oak barrels before bottling.

Winemaker's comments / Gastronomy

Maison Louis Jadot produces a Nuits-Saint-Georges 1er Cru « Les Pruliers » of intense colour, very well balanced, full-fruit and with a firm tannic structure. Long on the finish, it shows nuances of bitter cherries and toasted oak in the aroma and aftertaste.

It goes well with meats in red wine sauces, medium tasting cheeses.

Preservation

This wine will age easily for 12-15 years in good conditions of temperature and humidity.