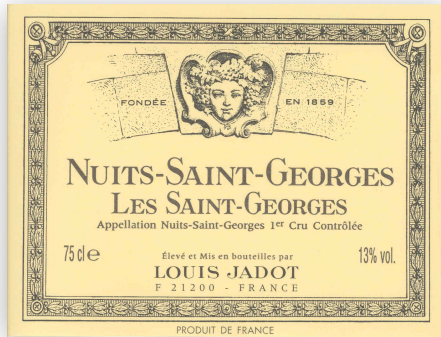
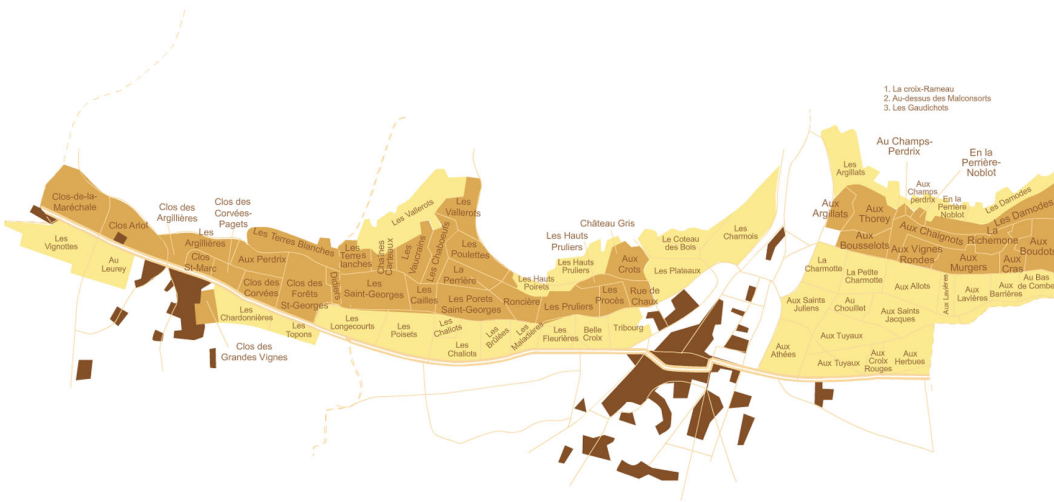


NUITS-SAINT-GEORGES LES SAINT-GEORGES



Côte de Nuits
Premier Cru
Red
100% Pinot Noir



Vineyards situation

From Beaune, Nuits Saint Georges is the first big village of Côte de Nuits, just after Prémieux Prissey and before Vosne Romanée. Both villages of Nuits and Prémieux Prissey produce wines with Nuits Saint Georges appellation. "Le Saint Georges" was the first climat to have the Premier Cru appellation.

Characteristics

The Premier Cru "Le Saint Georges" is situated on the commune of Nuits Saint Georges, just close to "Les Cailles", at the end of the village, going to the South: Village of Prémieux. Facing East, the soil is chalky. All vineyards have an average of 30 years old.

Wine making

This wine is fermented in opened vats (destemmed grapes) for 3-4 weeks in order to obtain an optimal expression of the soil. Then it is aged 18 months in oak barrels.

Winemaker's comments / Gastronomy

This wine has a beautiful light ruby colour, and a quite important acidity with tender tannins. It is quite delicate, the fruit is quite red with some spiced notes. It will match with in sauce dishes (sauce with red wine), grilled or roasted red meat, and most of cheeses with medium taste.

Preservation

This wine can be kept between 12 and 15 years, and some vintages can be kept longer in good cellaring conditions.