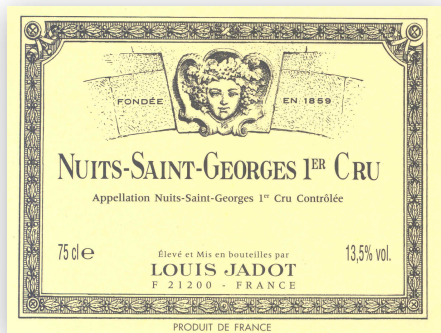
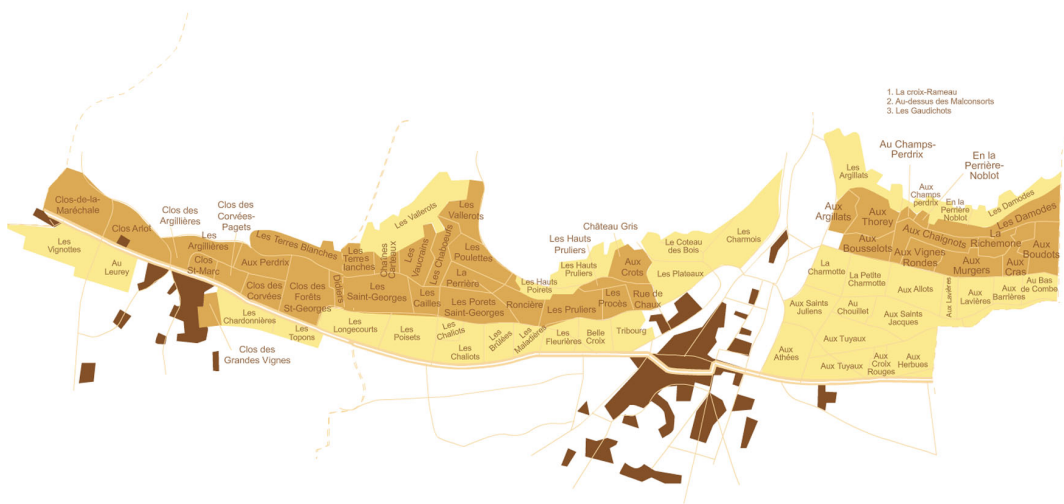


NUITS-SAINT-GEORGES PREMIER CRU



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 Nuits Saint Georges 1er Cru is a blending of different premiers crus of Nuits Saint Georges.

Wine making

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

Winemaker's comments / Gastronomy

Maison Louis Jadot produces a quintessential Nuits Saint Georges premier cru of intense colour, robust, vigorous full-fruit and firm tannic structure. Extremely long on the finish, it shows nuances of bitter cherries and toasted oak.

It will be a good partner for red wine sauces, marinated or roasted game, medium tasting cheeses.

Preservation

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