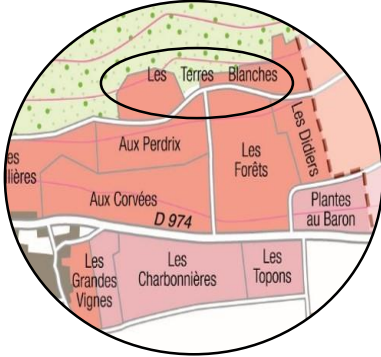


NUITS-SAINT-GEORGES PREMIER CRU LES TERRES BLANCHES

2014



TERROIR

Our vineyard Les Terres Blanches is located above Premier Cru Aux Perdrix.

Total area : 0,33 hectares (0,7986 acres) planted in 1954.

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.

TASTING NOTES

EYE

Lightly green and yellow gold colour.

NOSE

Linden-tree, white fruits (pear) and verbena aromas.

Fresh and lively.

PALATE

Fresh, fine and powerful wine. Verbena and white fruits notes are predominant.

Great volume and persistent aftertaste.

SERVICE & CELLARING

It can be tasted at 13-14°C.

To be kept in cellar for 5 to 8 years.

FOOD & WINE PAIRINGS

Our Premier Cru Les Terres Blanches blanc 2014 will perfectly pair with a « poule au pot », chicken curry or cheeses as Comté, Tomme de Savoie, Salers.



WINEMAKING

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

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 18 months with around 50% of new barrels.

We only use light toasted French oak coming mainly from Bourgogne, Allier and Vosges forests.

Light filtration before bottling