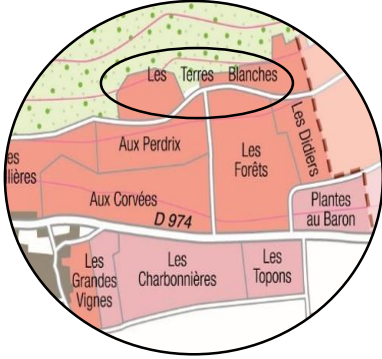


# NUITS-SAINT-GEORGES PREMIER CRU LES TERRES BLANCHES 2015



## 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

Lovely bright green gold colour.

### NOSE

Fresh, lemony and spiced nose.

### PALATE

On the palate, the wine is mineral and express citrus flavours, as grapefruit and flint notes. Lovely length and persistent aftertaste.

## 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

## SERVICE & CELLARING

It can be tasted at 13-14°C.

To be kept in cellar for 5 to 7 years.

## FOOD & WINE PAIRINGS

Our Premier Cru Les Terres Blanches blanc 2015 will perfectly pair with grilled fishes on the plancha, shellfish dish or freshly cheeses as Délice de Pommard or goat's cheeses.

