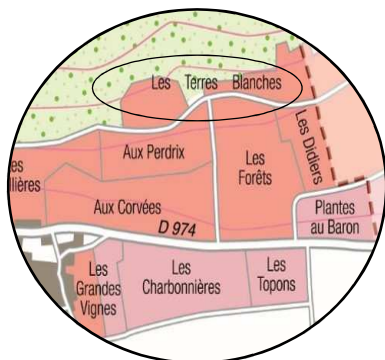




NUITS-SAINT-GEORGES PREMIER CRU TERRES BLANCHES 2016



TERROIR

Our vineyard Les Terres Blanches is located above the Premier Cru Aux Perdrix.
Total area : 0,69 hectares (1,70 acres) planted in 1964.

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.

WINEMAKING

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

Before beginning the alcoholic fermentation we make a cold pre-fermentation during 4 to 6 days to work on the phenolic component's extraction. Grapes are previously partially destemmed. Then full maceration lasts for 15 days during which we'll use only pigeages (punching the cap). Intensity and numbers are lead to the concentration of tannins, perfumes and colour.

Alcoholic fermentation is realized with natural yeasts.

AGING

After maceration, free and press wines are separated for aging. Aging process is taking place 100% in traditional Burgundian 228 liters barrels during 15/18 months with 40% of new barrels. We only use French oak coming mainly from Bourgogne, Allier and Vosges forests.

TASTING NOTES

EYE

Pretty limpid colour with dark ruby tints.

NOSE

The nose develops nice strawberry and red fruits aromas.

PALATE

On the palate, the wine is ample, rich , fruity and voluptuous.
Long fruity aftertaste.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or kept in cellar between 5 to 8 years.

FOOD & WINE PAIRINGS

Our Nuits-Saint-Georges Premier Cru Terres Blanches 2016 will perfectly pair with fish tartare, sweetbreads, as well as grilled meats or fishes.



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