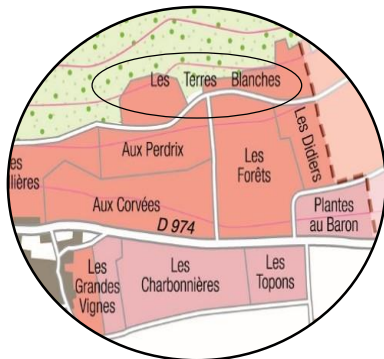


NUITS-SAINT-GEORGES PREMIER CRU TERRES BLANCHES 2018



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 fully 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 19 months with 50% of new barrels. We only use French oak coming mainly from Bourgogne, Allier and Vosges forests. Then the wine spends 1 month in tank before bottling.

TASTING NOTES

EYE

Intense ruby colour with purple tints.

NOSE

Deep nose which is opening on undergrowth scents then developing towards black fruits (blackberry, blueberry).

PALATE

On the palate, the wine is ample and intense with a good tannic structure.

SERVICE & CELLARING

It can be served at the ideal temperature of 13-14°C or kept in cellar between 15 to 20 years.

FOOD & WINE PAIRINGS

Our Nuits-Saint-Georges Premier Cru Terres Blanches 2018 will perfectly pair with a porcini mushroom's risotto.

