



2011 6x75cl

Winemaker Notes

This wine shows the classic concentration of Nuits Saint Georges with an enticing perfume, rich colour and mouth-filling fruit together with a savoury finish.

Vineyard

Nuits Saint Georges wines are produced on land delimited by the parishes of Nuits Saint Georges and Prémieux Prissey. The soils are basically composed of limestone and marl. A perfect exposure to the east gives the capacity to produce splendid wines.

Winemaking

This wine is vinified in open vats for 3 or 4 weeks and is then aged in oak barrels for 12 months.

Vintage

A short, mild and humid winter caused an early bud break of the vine. Mild weather followed and the flowering period in June took place in ideal conditions, some 10 days earlier than 2010. The resulting juices, showed promise and developed into good, and in some cases very good, wines. Favourable weather in late August enabled the grapes to obtain good maturity and the while the overall size of the crop was small the quality was very satisfying. This vintage is characterized by elegant, powerful and delicate expressive wines, representative of Burgundy and showing a fresh and subtle acidity. .

Food match

Grilled and Roasted Red Meats

Enjoyed locally with the region's speciality 'oeufs en murette'



Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.00%

Residual Sugar

less than 2 g/l

pH

3.43

Total Acidity

6.15 g/l

Drinking Window

2024 - 2031

Tasting Guide



Tasting note printed

22/12/2024