



# 2019 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 season of extreme summer temperatures and one of the hottest and sunniest on record which led to lower yields. However, whilst yields are low, the quality and concentration is outstanding, with wines of great character.

## 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

14.00%

### Residual Sugar

less than 2 g/l

### pH

3.49

### Total Acidity

5.83 g/l

### Drinking Window

2024 - 2039

### Tasting Guide



### Tasting note printed

21/07/2024