



Nuits-Saint-Georges 2018

6x75cl

Grapes

100% Pinot Noir

Region/Appellation

Côte de Nuits

Alcohol by volume

13.50%

Residual Sugar

0.2 g/l

pH

3.42

Total Acidity

5.32 g/l

Drinking Window

2024 - 2038

Tasting Guide



Tasting note printed

24/02/2025

Winemaker Notes

This wine shows the classic concentration of Nuits St 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

2018 has, in short, been probably the most successful vintage since 2015, with some growers harping back to 1990 and even 1947! However, unlike both these vintages, the yields were kind to the growers such were the perfect weather conditions from bud break through to harvest. The end of the vegetative growth cycle took place in hot and often very dry conditions across the region. Isolated localised thunderstorms in July brought with them a sprinkling of rain. In the Côte de Nuits, the south of Nuits Saint-Georges was struck twice by hailstorms. Luckily, however, there was little damage to the vineyards. The vines remained healthy and the sun shone consistently throughout summer. There was barely any need for triage, and it took us a fortnight to pick the entire domaine. For the whites there was an excellent levels of ripeness that lead us to expect great white wines that will be both rich and opulent but balanced by appropriate levels of freshness. In reds, the level of concentration is rare indeed. Colours are deep, yet tannins have an incredibly supple character, the result of perfect levels of ripeness at harvest.

Food match

Grilled and Roasted Red Meats

Enjoy locally with the region's speciality oeufs en murette

