

# 2022 Nuits-Saint-Georges

Village Wine - 100% Pinot Noir

The appellation is elongated, with two different sections, north and south, separated by a little stream that crosses the town. The hillside is quite steep, but the vineyards have an excellent east exposure. Nuits-Saint-Georges derives from the old French Noe or Noue (marshy meadow).

Its development is due to its position along the so-called Agrippa lane (Roman Way).

## Producing communes:

Nuits-Saint-Georges and Premeaux.

#### Supply:

Grapes and musts purchased from supply partners according to rigorous specifications.

#### Vinification:

- Total destemming. In accordance with the terroir and the profile of the vintage, we do 2 to 3 weeks of fermentation and maceration in small open vats, marked by punching of the cap and pumping-over.
- The yeasts are indigenous (natural). Pressing in a vertical press.

## Ageing:

• Ageing in oak barrels including 20-25% of new barrels. It lasts between 14 to 16 months.

### 2022 Vintage:

The brightness and intensity of the 2022 reds are impressive. The nose, of great complexity, combines aromas of blackberry, blueberry and blackcurrant with floral scents of peony and violet. On the palate, the spices underline silky, high-quality tannins. Ample, full-bodied and fresh, these wines are an archetype of balance between aromas and structure with a very real ageing potential.

## Tasting note by Véronique Boss-Drouhin:

Deep red colour. The aromas are powerful and elegant, with notes of cherry and blackberry, as well as hints of cedar wood evolving towards gamey touches. On the palate: beautiful balance between structure and softness. The long aftertaste is reminiscent of fruit syrups and mild spices.

# Service

• Cellaring: Optimal consumption: 8 to 13 years

Ageing potential: 15 years

Tasting temperature: 61-62°F

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