

NUITS SAINT GEORGES

LES CREUX FRAICHES EAUX



VINE AND SOIL

The vine was planted in 1996, 95% in Chardonnay and 5% in Pinot Beurot (Pinot Gris).

The soil is very limestone, cold and late, located in a valley of Nuits Saint Georges.

The yield is deliberately reduced, we are looking for optimal maturity.

WINE-MAKING

We harvest manually. The grapes are sorted out, not destemmed, not crushed. We do a pneumatic pressing.

This is a long cycle (2h - 2h30) at low pressure. Then, we do a racking of the must for 12 hours. We slightly add SO₂.

Fermentation is made in barrels, 20% of which are in new barrels, without stirring of the lees.

MATURING AND BOTTLING

The aging is long on lees. We wait for the malolactic fermentation, then we bottle after 16/18 months.

