

NUITS SAINT GEORGES LES DAMODES



VINE AND SOIL

This altitude plot (320 meters above sea level) is located north of the appellation. It is exposed East, on a very hard pink limestone slab.

The yield is about 35-40hl / hectare.

WINE-MAKING

We harvest manually, in cases of 25kg. The grapes are destemmed, not crushed, and put in tanks by gravity. A pre-fermentation maceration is made for 3 to 4 days.

The fermentation is smooth and long, in natural yeasts. We punch the cap moderately, the vatting lasts 20 to 25 days.

MATURING AND BOTTLING

We rack and blend the batch in mass. We bottle after 16 to 18 months, without filtration.

