

NUITS SAINT GEORGES

1^{ER} CRU - LES VALLEROTS



VINE AND SOIL

The vine was planted on 0.77 hectares. It is located on the south side of the appellation, on a very limestone soil.

It is set up in a deep valley, very cold in winter and hot in summer.

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 and the vatting lasts 20 to 25 days.

MATURING AND BOTTLING

We age our wines in a cold cellar, in 30 to 50% of new barrels. The malolactic fermentation being later, we often bottle after 18/20 months.

We rack one month before bottling. We don't filter, we don't fine.

