

NUITS SAINT GEORGES

VINE AND SOIL

This cuvée is a blend of three plots, located in the valley, at the foot of the hills (Vosne Romanée side):

- Les Creux Fraîches Eaux : 0.15ha
Clay and limestone soil (30 years-old vine)

- Les Tuyaux : 0.18ha
Clay-sandy soil (15 years-old vine)

- Les Herbues : 0.15ha
Clay-sandy soil (40 years-old vine)

The yield is about 35-40hl / hectare.

WINE-MAKING

We harvest manually, in 25kg cases. The grapes are sorted out, destemmed, not crushed and put into tanks by gravity.

We vinify in stainless steel tanks of 40 hectoliters. Vatting lasts 18 to 25 days, we moderately punch the cap.

MATURING AND BOTTLING

We age our wines in cold cellar, in 20 to 30% new barrels, on lees (16 to 18 months).

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

