

# Nuits-Saint-Georges VV 2014



## APPELLATION

Nuits-Saint-Georges



## GRAPE VARIETY

100% Pinot Noir



## ALCOHOL LEVEL

13%



## BOTTLE SIZE

750 ml

*An earthy and notably spicy nose featuring ripe and slightly exotic black berry fruit aromas merges into rich, delicious, velvety and beautifully vibrant flavours that culminate in a linear and beautifully well balanced finish that possesses a terrific sense of underlying tension and punch.*

## VINIFICATION + AGEING

Grapes were picked from a tiny 0.67 hectares old vine parcel on September 21<sup>st</sup>. They were hand sorted and only partially destemmed and crushed before being transferred to stainless steel tanks. Fermentation started spontaneously and lasted three weeks during which light pumpovers and hand plunging were done. The wine was

pressed and transferred to barrels (20% new) for MLF and 14 months ageing. The wine was bottled without fining / filtering on January 15<sup>th</sup> 2016.

## SOIL TYPE

Limestone and clay with east exposure and 270 meters average elevation

## VINEYARD TRAINING & MANAGEMENT

Guyot – Sustainable viticulture

## VINE AGE

45 to 54 years old

## PLANTING DENSITY

10,000 vines/ Ha

## YIELD

49 Hectolitre/Ha