



Nuits-Saint-Georges



APPELLATION D'ORIGINE CONTRÔLÉE

Appellation Village of the Côte de Nuits region (Côte-d'Or).

This *appellation* includes **41 Premiers Crus Climats**.

Producing communes: **Nuits-Saint-Georges, Premeaux**.

On the label, the *appellation* NUIITS-SAINIT-GEORGES and NUIITS-SAINIT-GEORGES PREMIER CRU may be followed by the name of the *Climat* of origin.

TASTING NOTES

The *appellation* falls into two parts, divided by the town itself. The northern portion extends as far as the border of Vosne-Romanée, and the southern section lies partly in Nuits-Saint-Georges and partly in Premeaux. Corresponding differences are observed in the wines. Their colour is an intense crepuscular crimson with a hint of mauve. The nose often features rose and liquorice. The young **red** wine has aromas of cherry, strawberry and blackcurrant, and when matured, leather, truffle, fur, game. Notes of macerated fruits (prune) complete the picture. Muscular and vigorous, chewy and full-bodied, its structure is both well built and well-balanced and it is long in the mouth. It is most fully enjoyed after several years' laying down which rounds it out and underlines its sensuality and breeding.

The (rare) **whites** have a strong gold colour. They are firm and usually heady with a bouquet of *brioche* and sometimes honey, underpinned by white flowers.

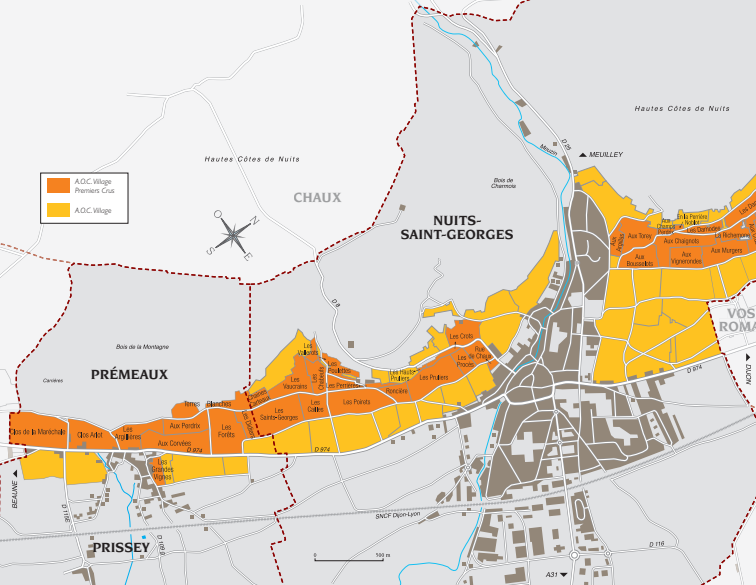
SERVING SUGGESTIONS

Red: powerful and strongly-built, this is the wine that confers on the Côte de Nuits its noble reputation of a sturdy character. Its normal partners would be any meat that is at once full-flavoured and virile (roast lamb, rib steak, or breast of fattened duck), as the wine firmly coats and envelops its fibrous texture. Feathered game, similarly, responds to the charm of the wild and animal aromas which the wine develops with age. Sophisticated diners will also serve it with certain fish dishes such as carp in red-wine sauce. Cheeses: soft centred cheeses in the style of Époisses, Langres or Soumaintrain.

Serving temperature: 15 to 16°C.

White: this seldom met-with wine has the breeding and opulence required to partner with grilled sea-fish and grilled or cheese-topped crustaceans.

Serving temperature: 12 to 13°C.



LOCATION

Nuits-Saint-Georges is a likeable and lively town with a centuries-old history of winemaking. It gives its name to the *Côte de Nuits*, and its patron saint, Saint Georges, gives his name to their most famous wine. Its AOC, which dates from September 1936, includes the commune of Premeaux-Prissey in the *appellation*. Most of the wines grown here are *Pinot Noir*, but there are some plots planted with *Chardonnay*. The *Confrérie des Chevaliers du Tastevin*, Bourgogne's most famous wine-brotherhood, was founded here in 1934.

SOILS

The soils in the northern sector derive from pebbly alluvium washed down from up-slope, or, in the low-lying parts, silty deposits from the river Meuzin. In the southern sector the alluvia at the base of the slope originate in the combe of Vallerots where there are deep marly-limestone soils, while at the top of the slope, the rock is almost at the surface. Exposures are mostly to the East or South-East.

COLOUR(S) AND GRAPE VARIETY(IES)

Almost all **red** wines - *Pinot Noir*.
White wines - *Chardonnay*.

PRODUCTION

Area under production*:

1 hectare (ha) = 10,000 m² = 24 *ouvrées*.

Reds: **297.06 ha** (including **136.32 ha** *Premier Cru*).

Whites: **9.78 ha** (including **6.79 ha** *Premier Cru*).

Average annual yield**:

1 hectolitre (hl) = 100 litres = 133 bottles.

Reds: **11,592 hl** (including **4,965 hl** *Premier Cru*).

Whites: **392 hl** (including **248 hl** *Premier Cru*).

* In 2011 ** 5 years average, 2007-2011

PREMIERS CRUS CLIMATS

Commune of Nuits-Saint-Georges and Premeaux: **Aux Champs Perdrix, En la Perrière Noblot, Les Damodes, Aux Boudots, Aux Cras, La Richemone, Aux Murgers, Aux Vignerondes, Aux Chaignots, Aux Thorey, Aux Argillas, Aux Boussetots, Les Perrières, Les Hauts Pruliers, Château Gris, Les Crots, Rue de Chaux, Les Procès, Les Pruliers, Roncière, Les Saint-Georges, Les Cailles, Les Porrets-Saint-Georges, Clos des Porrets-Saint-Georges, Les Vallerots, Les Poulettes, Les Chaboeufs, Les Vaucrains, Chaînes Carteaux.** Commune of Premeaux: **Clos des Grandes Vignes, Clos de la Maréchale, Clos Arlot, Les Terres Blanches, Les Didiers, Clos des Forêts Saint-Georges, Aux Perdrix, Clos des Corvées, Clos des Corvées Pagets, Clos Saint-Marc, Les Argillières, Clos des Argillières.**