NUITS-SAINT-GEORGES

PREMIER CRU

Les Crots



THE VINEYARD

Grape variety : Pinot noir.

Age of the vines : 70 years.

This cuvée comes from a plot located at the top of the hillside overlooking Nuits-Saint-Georges. The vineyard benefits from highly complex soils due to the presence of limestone scree deposits.

TASTING NOTES

Appeatrance : Bright, lmuminous purpel-red colour.

Nose : Red fruit aromas (blackcurrant, blueberry...), wild berries (wild strawberries), truffle notes, spices (peppermint), woody aromas (brioche, toasted notes...) and minerality.

Tasting : A clean, direct attack, revealing mineral notes. An elegant and distinctive wine, with a smooth, rich and velvety texture. A long and complex finish.

VINIFICATION AND AGEING

Pre-fermentation cold maceration in open vats, with punching down and pumping over carried out according to tasting assessments. Fermentation lasts a minimum of 15 days. The wine is then transferred into oak barrels (100% new oak barrels).

FOOD AND WINE PAIRINGS

This wine reveals all the finesse and delicacy of the grape variety. It pairs beautifully with roast leg of lamb and onglet steak with shallots. It also goes wonderfully with cheeses such as Époisses.

A FEW TIPS...

For the first 5 years, this wine will retain fresh, youthful fruity notes. It will then reach its peak at around 15 years of age. Open the bottle 1 to 2 hours before serving. Serve at room temperature (16–17°C).

Domaine Bony-Gachot

VITICULTEUR A NUITS-SAINT-GEORGES







