



**Terrain :**

The Vierville terroir is situated in the commune of Corgoloin (canton of Nuits St-Georges) under the Cambanchien quarries. The Côte de Nuits Villages designation is our flagship appellation of which we own nearly 6ha, producing nearly 30,000 bottles.

**Varietals :**

100% Pinot Noir. Small yields, royat pruning, great finesse.

**Soil:**

Clay-limestone, hard limestone subsoil (Comblanchien marble). Tucked below the hill formed by the clear marble rejections of the quarries, there's a particular luminosity very favorable to the grape which allows this second vintage to equal the greatest. Shards of pottery unearthed during the deep ploughing attest to an occupation of the site as early as the Gallo-Roman period.

**Plantation:**

Density : 10,000 plants per hectare. Yields limited to 45hl/ha--the same as for the Nuits Saint Georges 1er cru. Average age of the vines: 60 years.

**Harvesting :**

Manual. 100% de-stemming. Harvest on September 15, 2019. No chaptalization.

**Vinification :**

Pre-fermentation for a few days at 14°. Then five days of tumultuous fermentation ensuring a progressive rise in temperature, up to 28° maximum, to fix the color without losing the aromas.

**Aging :**

Aged in 228-liter Allier oak barrels (medium toast)--about 20% which are new--for 18 months in cool cellars. Late malolactic fermentation (June to July). Bottling 18 months following harvest and after light filtration.

**Characteristics of Vintage 2019:**

**Alcohol by Volume:** 13.7%

**Color:** Intense, brilliant red.

**Nose :** Very charming, exceptional red fruits.

**Palate :** An intense, but balanced, mouth.

Good to drink now, it will keep for another 10-15 years. A great vintage not to be missed.

**Pairings :**

Perfect with white or red meats, dishes in sauce, roasts. It should be drunk at room temperature not exceeding 18°.