



Terrain :

The parcel of Nuits St-Georges "Les Vallerots" is surrounded by first growths because it lay fallow since the war of 1914. The terroir was put back into planting a little more than twenty years ago in 1999. It occupies the upper slopes of the valley south of Nuits which are difficult to cultivate, hence their temporary abandonment. The 80ha produce, at most, about 4,000 bottles each year.

Varietals:

100% Pinot Noir on 5BB rootstock. Chosen variety (clones); small yields, great finesse.

Soil :

Clay and limestone on the great oolite of the south of Nuits St-Georges at the level of its very close neighbors, Vaucrains and Chaboeufs .

Plantation:

Density: 10,000 plants per hectare, very short simple guyot pruning. Yields limited to 52 hl/ha, and the average age of the vines is 18 years.

Harvesting :

Manual. Sorted at harvest time. 100% destemming.

Rendement moyen: 45hl/ha

Vinification:

In small volume 37hl vats, ensuring an excellent extraction of the grape qualities. Cold pre-fermentation maceration of three days then rather fast, tumultuous fermentation.

Aged in 228-liter Allier oak barrels (medium toast)—about 20% of which are new --for 18 months in a cool cellar. Late malolactic fermentation (June to July). Bottled after light fining without filtration.

Characteristics of Vintage 2019:

Alcohol by Volume: 13.5%

Color: Intense red

Nose: Nice nose of red fruits

Palate: Beautiful mouth, spicy, edgy, fat tannins.
Good volume. A well-balanced wine.

Good to drink now, Vintage 2019 has great potential to reach its peak in 10- to 15-years.

Pairings :

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