



At each step, uncompromising quality. Only the best for excellence lovers. Our signature for over 250 years.

Varietal

100% Pinot Noir

Tasting notes

Visual: Sustained, bright cherry red.

Nose: Cinnamon, cloves and Morello cherries, with hints of liquorice and blond tobacco.

Palate: Full-bodied and persistent with fur, spices and truffles. Nuits St. Georges wines have a high tannin content and are powerful, full-bodied and robust. This is perhaps the wine in which the Pinot Noir grape achieves the most perfect harmony between tannins and plumpness.

Food and wine pairing

The perfect accompaniment to dishes with a savoury sauce, roasted game, roasted and grilled red meats, cheeses.

Serving suggestions

Serve ideally between 15°C and 16°C / 59-61°F

Ageing potential

This wine can be kept easily between 8 and 10 years.

Origins

A Côte de Nuits appellation which takes its name from the town of Nuits-Saint-Georges. The appellation extends over [304 hectares](#)

Vinification and maturing

Vinification in wooden vats followed by maturing in barrels for 14 to 16 months, 20% new oak.

