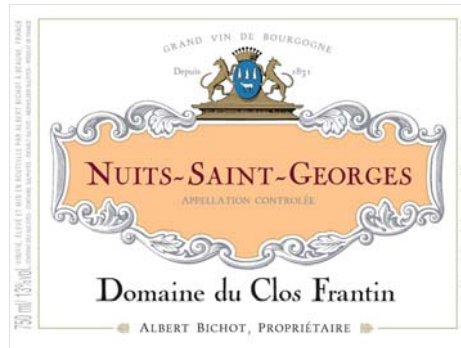


NUITS-SAINT-GEORGES DOMAINE DU CLOS FRANTIN



Côte de Nuits

100 % Pinot Noir

AOC Village

The vineyard:

Plots totalling 0.83 ha (2 acres)
 Average age: 35 to 40 years
 Calcareous clay soil

Vinification:

Handpicked
 Temperature-controlled conical oak vats
 Vating: 20 to 28 days

Ageing:

Oak barrels 100%
 20 to 30 % new oak
 14 to 16 months

Nuits-Saint-Georges has given its name to the Côte de Nuits and is almost exclusively dedicated to the production of red wines made from the Pinot Noir grape. Our vineyards are located to the south and west of the commune. Depending on the area, the vines may be planted on a considerably steep slope or in deeper soils with a higher proportion of clay.

Tasting notes

The nose features aromas of forest undergrowth and mushroom as well as notes of red berries, light tobacco and cocoa. The palate is robust but has harmonious balance. The finish is long and intensely aromatic.

Food/wine pairing

This Nuits-Saint-Georges is a great wine for all red meats, dishes cooked in wine sauce, marinated game and aged cheeses.

Serving and cellaring

Serve between 16 and 17°C. (60°F - 63°F)

This wine may be laid down for 2 to 5 years or more.

