



## *Nuits-Saint-Georges “Les Athées”*

**AREA:** 2ha

**VARIETAL:** Pinot Noir

**SOIL TYPE:** Beyond the major fault line, marl formations from the Oligocene from the Bresse trench break to the surface north of Nuits, but they are usually covered with clay or red silts, with beds of flinty rock and material from ancient alluvial fans.

**YIELD:** 49 hl/ha

**AVERAGE AGE:** 40 years

**PRUNING METHOD:** Low-trained vines, grassed down between rows but tilled beneath the vines, sustainable approach, deleafing, harvested by hand.

**VINIFICATION:** Destalking, cold pre-fermentation maceration for 5 to 8 days, caps pushed down daily, pumping over morning and evening, alcoholic fermentation for 10 to 20 days at between 25-30°C, devatting.

**AGEING:** 12 months in oak barrels, then bottling on the estate.

**TASTING NOTES:** With an intense color, this is a wine with sustained fruit aromas such as cherry and blackcurrant. As it ages, it will tend to reveal notes of fur and undergrowth.

**FOOD & WINE COMBINATIONS:** Roast or marinated game, duck breast, red meats and even slightly spicy cuisine should provide a good match for Nuits-Saint-Georges “Les Athées”. It could equally well reappear at the end of the meal to accompany medium-flavored cheeses.

**SERVICE:** Drink between 4 and 10 years old, at a temperature of 16-18°C.

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