



PREMIER CRU

NUITS-SAINT-GEORGES

Les Saint-Georges



Origin

Récolte du Domaine - Estate Grown

Terroir

AOC Nuits-Saint-Georges Premier Cru - 100% Pinot-Noir

Halfway between Dijon and Beaune, facing east, the vineyards of Nuits-Saint-Georges extend over 6 kilometers, making 140 hectares (or 346 acres) of Premier Cru designation. The difference in the soils, in the orientations, and in the situations makes for a huge diversity of terroirs. And the appellation is split in half by the Meuzin valley and its small river, and by the village.

The Single Vineyard of Saint-Georges has the highest reputation, so much so that the village took the name in the 19th century. At that time, its price equals some grand cru like Corton and the vineyard was recognized as "Tête de cuvée", the highest rank, in Dr Jules Laval's classification.

Having an ideal situation in the middle of the slope with a full east exposure, the Pinot Noir here gives a wine beautifully balanced between power and delicacy.

Wine Making

Fermentation occurs over two to three weeks in temperature-controlled stainless steel vats, which measure the phenologic components extracted when pumping the skins over, and ensure the least possible pressure on the skins

Aging occurs from 18 to 22 months in oak barrels, with the proportion of new oak varying from 30% to 100% after the analysis, tasting, and evaluation of the characteristics of each vintage.

Tasting notes

Very good black cherry red, fine aromas combining richness and spice and previewing a velvety depth on the palate. Really good fruit on the palate, firm, robust, tannins still present, but all in harmony and shows both power and elegance.

The Dufouleur family has been established in Nuits-Saint-Georges, working the vineyards and producing some of the finest wines of Burgundy since at least 1596, and no doubt longer. By Dufouleur Frères, we passionately follow the occupation of our forebears, constantly working to reveal the finest expression of our multiple terroirs.

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