

The union of two Climats. The strength and depth of a renowned terroir in the Côte de Nuits.

HÉRITAGE

Nuits-Saint-Georges *L'Alliance*



Varietal: Pinot Noir / **Appellation:** Nuits-Saint-Georges / Rouge
Level: Village / **Average production:** 2 400 bottles

TASTING NOTES AND PAIRINGS

With a ruby red colour with cherry highlights and a nose with notes of wild strawberry, blackcurrant and eucalyptus, this wine reveals a full-bodied palate, beautiful tension and a mineral finish on tasting. Moderately oaked, it will enhance duck breast, chilli sin carne or chickpea and spinach curry. Serve between 14 and 16°C.

OUR VINEYARD

The grapes come from two plots:

- Les Argillats, a south-facing plot located on a hillside just above Nuits-Saint-Georges. Its clay-limestone soil allows for good porosity, which promotes warming and grape ripening.
- Aux Herbues, a plot located between Nuits-Saint-Georges and Vosne-Romanée, on a gentle east-facing slope. Its soil is clay-loam.

VINIFICATION AND AGEING

Hand-picked grapes. Rigorous sorting of grapes upon arrival at the winery. Partial or total destemming depending on the vintage. Vatting in stainless steel vats. Alcoholic fermentation with alternating pumping over and punching down. Devatting then pressing of the marc. Aged for 12 to 18 months in French oak barrels before bottling.

AWARDS

Burghound: 88-91/100 for the 2020 and 2021 vintages

