

## **NUITS-SAINT-GEORGES 2022**

### **LES CHARMOIS**

In Nuits-Saint-Georges, the terroirs are very different depending on whether you are to the north or south of the town. The 'Les Charmois' climat lies to the south-west, on the edge of the town. This parcel lies on deep limestone soil dating from the Jurassic period and faces north-east. The forest that borders this climate creates a cool microclimate, ideal for producing a fine, elegant Nuits-Saint-Georges.

Vinification and ageing: Grapes destemmed. Maceration for 3 weeks. Delicate punching down of the cap and alternating pumping over. Aged 16 months, including 12 months in old barrels.

Tasting notes : Aged without new barrels, this Nuits-Saint-Georges expresses its power and complexity. There is a fine balance between chiselled tannins, freshness and fatness. The nose is open, the palate elegant and the finish fruity and generous.

Grape variety: 100% Pinot Noir

Average production: 450 bottles.

Optimum ageing potential: 3 to 10 years

Alcohol: 12.5% vol.

Total SO<sub>2</sub>: <80mg/l (maximum permitted 100mg/l)

Acidity: <0.65g/l (maximum permitted 0.98g/l)

