

JOSEPH DROUHIN NUITS SAINT GEORGES 2017



WINEMAKER VINTAGE NOTES

As every year we sorted the grapes at once to select the most beautiful bunches that were to be kept in whole clusters and to remove berries that could present a lack of maturity. The sanitary state was very satisfactory with almost no rot. Very quickly at the beginning of the fermentations the colours were released and gradually the varietal character of Pinot Noir was expressed. We favoured this aromatic expression to look for balanced wines without too much power. The tannins are nicely melted, the acidity levels from normal to low. The fermentations and macerations lasted about 3 weeks. In the course of the winter, the malolactic fermentations were triggered and proceeded sometimes rather quickly.

WINEMAKING NOTES

Maceration and vinification lasted 2-3 weeks and indigenous yeast was used. Aged in 20% new French oak for 14-18 months.

APPEARANCE, AROMA AND TASTING NOTE

Deep red colour. The aromas are powerful and elegant, with notes of cherry and blackberry, as well as hints of cedar wood evolving towards gamey touches. On the palate: beautiful balance between structure and softness. The long aftertaste is reminiscent of fruit syrups and mild spices.

WINE INFORMATION

Country:	France
Region:	Burgundy
Sub Region:	Côte de Nuits
Wine Type:	Red Wine
Producer:	Joseph Drouhin
Wine Name:	Nuits Saint Georges
Vintage:	2017
Principle Grape (%):	Pinot Noir (100)
Closure:	Cork
Organic:	Yes
Vegetarian:	Yes
Vegan:	Yes
ABV (%):	13.00
Bottle Size:	75cl
Case/Pack Size:	6x75cl