



The World Winery | Wine Merchant

“Let our wine passion be yours”

The Producer : Domaine d’Ardhuy

The name : Burgundy Nuits Saint Georges Aux argillats

This parcel produces on average 2400 bottles a year. A deep red robe with purplish tints gives a nose of blackcurrant with notes of venison and leather. The wines of Nuits Saint Georges, characterised by firm tannins, are generally ideal for ageing.

Type: red wine

Farming : Bio Dynamic

Region : Burgundy **Country:** France

The Appellation: Nuits Saint Georges Aux argillats

Grapes : Pinot noir

Vinification: The grapes are harvested manually, sorted, crushed and de-stemmed. Fermentation is started rapidly without maceration. Colour, aromas and tannins are extracted naturally (no enzyme addition, no forced heat extraction) only through punching of the cap. Vatting time is 12-14 days. Free-run wine and first press are blended, settled cold and put in barrels. The wine is left to mature in barrels, 30% of which are new oak. Oak from different regions is used, but the principal source is Bertranges. Maturing takes place over a year; the wine is then bottled with no fining, and only a slight filtration.

Vintage: 2016 **Alcohol:** 12,5%

Suggested food pairings: A wine which complements full flavoured meat dishes as pork, grilled meat, white meat.

Press Reviews, awards - What others think of this wine:

