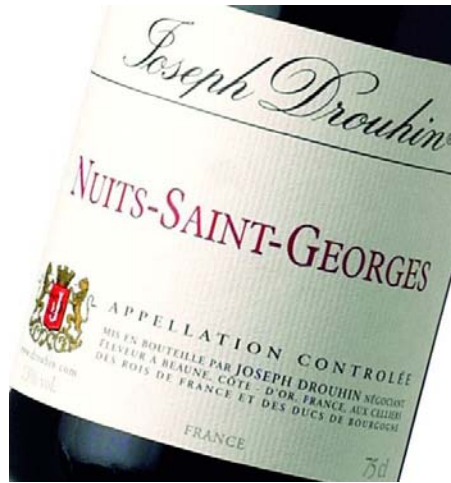


# Joseph Drouhin®

## Nuits-Saint-Georges



Nuits-Saint-Georges, an ancient city which, at one time, had a surrounding wall like Beaune, is the heart and capital of the Côte de Nuits.

### In brief:

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**Grape variety:** Pinot Noir

**Style of the wine :** The wines of Nuits-Saint-Georges generally have an intense, dark colour. Ripe and plummy on the nose, they have a somewhat spicy character. The aromas are powerful and complex: the flavours of cherry, black currant, truffles blend harmoniously together with various spices. These wines are reputed for their firmness and fruity elegance. With age, they develop even more complexity.

**Serving :** 16°C. Drink between 5 and 12 years.

**Food harmony :** “Coq au vin”, grilled meat and cheeses.

**Vintage :** Beautiful, intense red color. The complex aromas lean towards red and black berries (blackberry, cassis, dark cherries...). On the palate, the wines are rich and fleshy, warm and silky and not without an appealing tannic structure. Length and harmony make for superlative wines!

Its perfect exposure to the East gives the vineyards the capacity to produce splendid wines. The little stream flowing down from the Côte actually cuts this relatively large appellation in two: the Northern part, next to Vosne, produces wines that have the delicacy and finesse of that appellation. South of the stream, the soil is particularly stony and hard, with a type of white, grey, which you can actually see from the main road. These vineyards produce a firmer, more austere wine which takes longer to mature.

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