Nuits-Saint-Georges 1er Cru Les Pruliers 2021

Nuits-Saint-Georges is one of those magical names that visitors recite like a rosary. Known the whole world over, Nuits-Saint-Georges has the original profile of a genuine wine village, but on the scale of a small town.

ORIGIN

TASTING NOTES

With its beautiful dark red color, this wine reveals intense aromas of red and black fruits with hints of licorice. On the palate, this wine is fleshy, with a slight sweetness and a good length in the mouth.



JEAN-CLAUDE BOISSET

NUITS-SAINT-GEORGES

11th CRU LES PRULIERS

GRAND VIN DE BOURGOGNE FRANCE Halfway between Dijon and Beaune, and with an easterly exposure, the vineyards of Nuits-Saint-Georges extend over 6 kilometres, with 140 hectares of Premier Cru vines. The range of soils, exposure and locations here creates a great diversity of terroirs. The area is bisected by the valley of the small Meuzin river, and the village itself.

The premier cru "Les Pruliers" is located above our plot "Belle Croix" in the middle of the hill south of the village. The soil is brown, silty in nature with calcareous gravel. In the region, the tree was called a "pruyer". In the past, there were many rowan trees in the plot.

VITICULTURE

Grape variety: pinot noir

Soils: silty brown with limestone pebbles.

Orientation: East

Surface area under vine: 0.5517 ha

Pruning: Guyot system

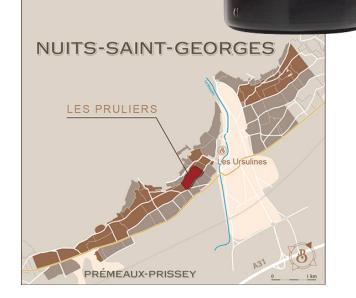
Yield: 20 hL/ha

Average age of the vines: 51 years old.

VINIFICATION

Harvest date: 26 September 2021.

The grapes were handpicked. First sorting in the vineyard, second on the sorting table upon receipt of the harvest. At the winery: 70% of grapes were destemmed but not crushed (they were left whole) and were gravity-fed into tanks. Maceration lasted a total of 15 days including 4 days of cold maceration (12°C). Fermentation used indigenous yeasts only (no additives such as enzymes or tannins were used). 4 punchings of the cap.





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AGEING

Maturation: aged on the lees for 13 months with no racking using a proportion of 40% new French oak barrels.

Barrels: French oak barrels that had been toasted at low temperatures for a long time for very delicate oaking.

BOTTLING

Bottling: by gravity in December 2022, unfined wine, very light lenticular filtration.

Number of bottles: 1497.

VINTAGE

A complex vintage!

It is both a winegrower and winemaker's vintage! 2021 will unfortunately be remembered quantity-wise for a long time by its disastrous frost early april. Direct consequence: this is probably one of the smallest vintages ever in Burgundy. It offers a very nice and subtle representation of each terroir and its expression, with fruity, freshness and great finesse wines.

Ageing potential: 10 years and more.

