

# Nuits-Saint-Georges Les Charbonnières 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.

James Suckling - 94 Pts  
Tim Atkin - 91 Pts  
Guide Vert de la Revue des Vins  
de France - 90 Pts

## TASTING NOTES

With its beautiful dark red colour, this wine reveals intense aromas of whole harvest: dried roses, peonies as well as aromas of ripe black fruits and toasted notes. On the palate, the wine is generous, elegant with ripe tannins and a juicy finish.



## ORIGIN

Halfway between Dijon and Beaune, and with an easterly exposure, the vineyards of Nuits-Saint-Georges spread over 6 kilometres, with 160ha of Village-appellation vines. The range of soils, exposure and locations here creates a great diversity of terroirs. The area is bisected by the valley of the Meuzin river, and the village itself.

Les Charbonnières are located at the southern end of the village, where the altitude is a little lower than in the north. The soil consists mainly of marl, combined with sand and pebbles from the top of the slope. Grape maturity is always excellent here.

## VITICULTURE

Grape variety: pinot noir

Soils: marls associated with sand and pebbles from the top of the hill.

Orientation: South-East

Surface area under vine: 1.2267 ha

Pruning: Guyot system

Yield: 18 hL/ha

Average age of the vines: 57 years old.

## VINIFICATION

Harvest date: 1st October 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

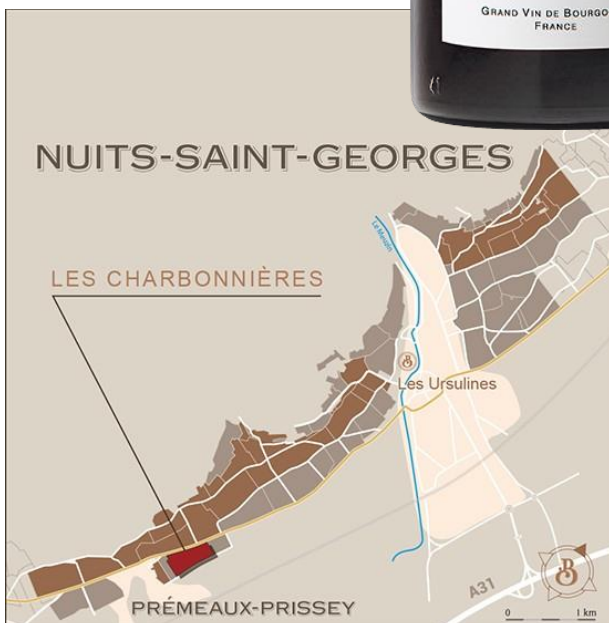
crushed (they were left whole) and were gravity-fed into

tanks. Maceration lasted a total of 19 days including 4 days

of cold maceration (12°C). Fermentation used indigenous

yeasts only (no additives such as enzymes or tannins were

used). 3 punchings of the cap.



JEAN-CLAUDE BOISSET

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## AGEING

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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

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

Number of bottles : 2,980.

## VINTAGE

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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: from 7 to 12 years.



JEAN-CLAUDE BOISSET