

## THE VINE

### Our plots

**Geographical situation:** Nuits-Saint-Georges has a strong, unbridled personality. The town is perched below the hillside, at the opening of the La Serrée comb. A small stream, the Meuzin, makes its way down from the Hautes-Côtes. Les Damodes is the town's northernmost climat, on the border with Vosne-Romanée.

**Surface:** 0.9223 ha

**Geographical situation:** parcel on a steep slope.

**Exposure:** East

**Plantings:** 1985/1986

### Our vines

**Grape variety:** 100% Pinot Noir

**Soil and subsoil:** very pebbly and calcareous. Clayey silt at the top of the slope and pure silt at the bottom..

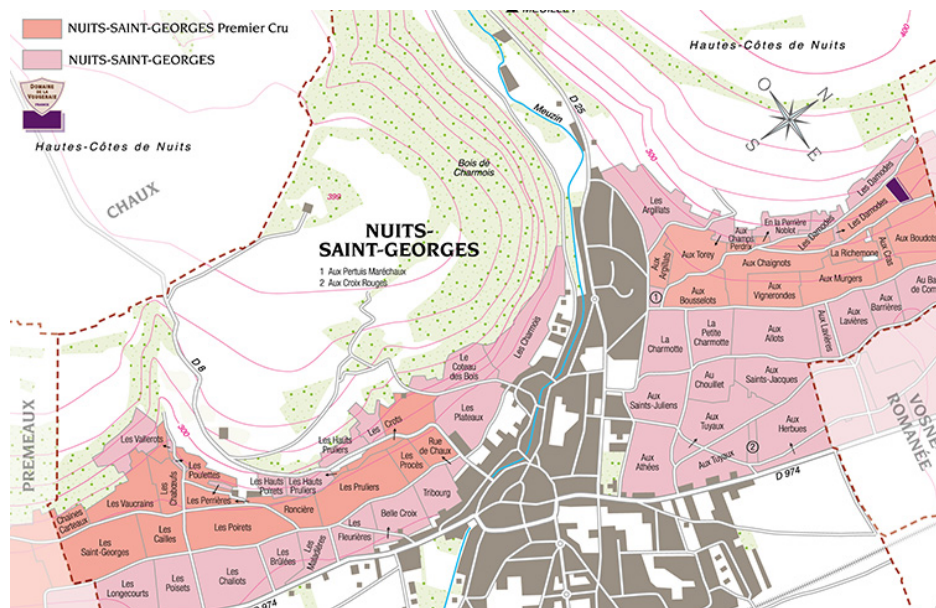
**Planting density:** 10 000 vines/ha

**Rootstock:** only clones.

Organic agriculture. Received official approval Ecocert® in 2000.

**Pruning:** Guyot

**Vineyard news:** Ullage planted out. Earthing-up of the vines in winter. Spraying of nettle and rhubarb, horsetail, yarrow, tansy, comfrey tea during each treatment. Biodynamic preparations 500 and 501 at the end of the winter and of 501 in spring before the flower. Suckers removed in spring.



# NUITS-SAINT-GEORGES PREMIER CRU | Les Damodes 2019



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## THE WINE

### Vinification

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**Harvest date:** September 18<sup>th</sup> 2019 (fruit day).

**Selection:** hand-sorted in the vineyard and on arrival in the winery.

**Yield:** 27.2 hl/ha

23% whole grapes, not crushed and vatted by gravity.

No yeast addition

Maceration: pre-fermentation, cold (12-15°C) during 5 days.

Length of maceration: 18 days.

Cap-punched once a day until mid-fermentation and light pumping-over every day until the end of maceration.

### Ageing

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**Length:** 18 months in oak-barrels.

**New barrels:** 27 %

**Origin of wood:** Cîteaux, Tronçais.

Light and soft filtration. No fining.

### Bottling

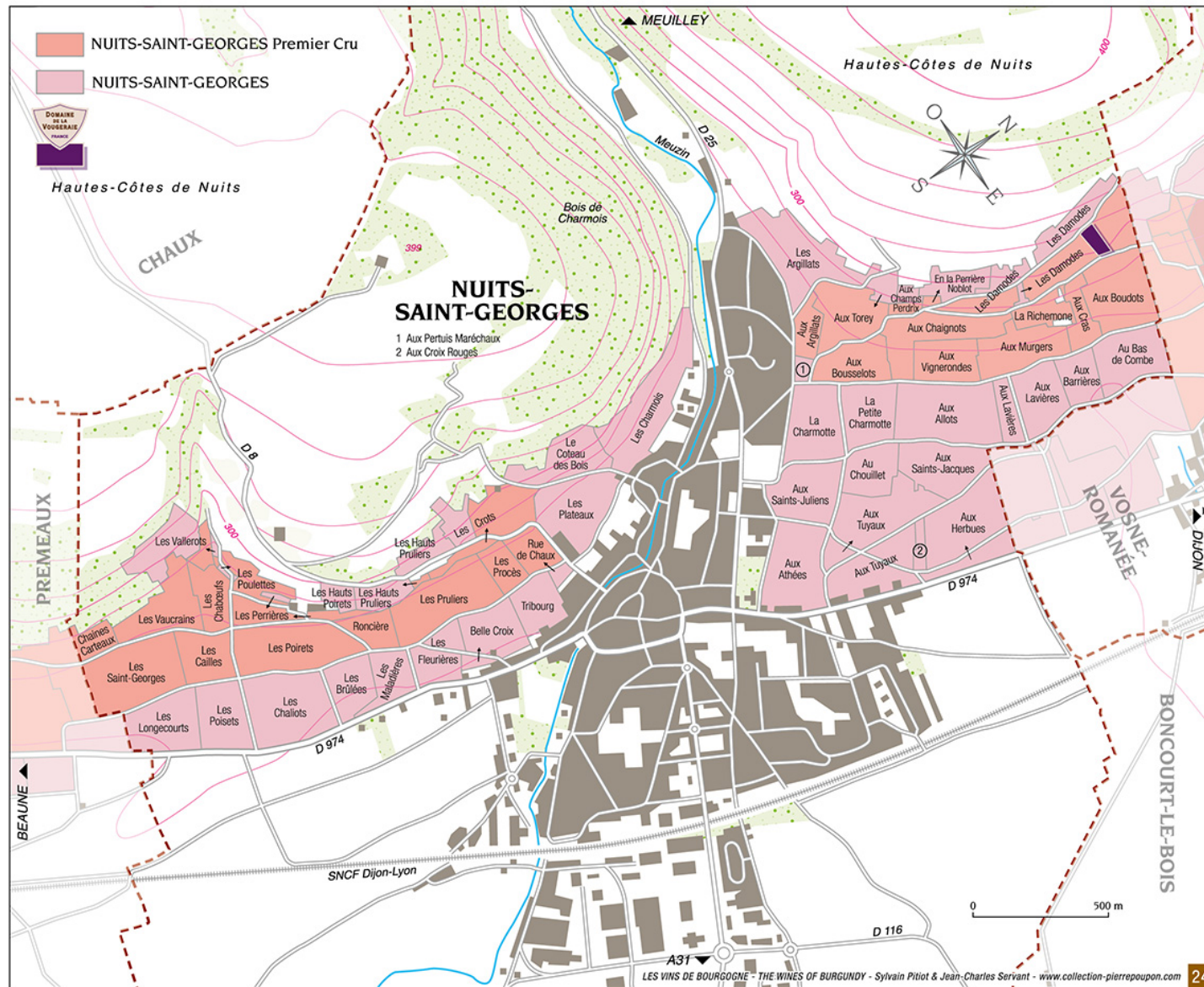
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February 8<sup>th</sup>, 2021 for magnums (fruit day).

February 10<sup>th</sup>, 2021 for bottles (root day).

Limited to 2737 bottles and 220 magnums.

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