

NUITS-SAINT-GEORGES PREMIER CRU | Les Damodes 2020

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

NUITS-SAINT-GEORGES Hautes-Côtes de Nuits Con de Charmos SAINT-GEORGES 1 Au Portes Metodraix 2 Au Courforgel 1 Au Portes Metodraix 2 Au Courforgel Lies Mariers Lie

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.

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THE WINE

Vinification

Harvest date: August 24th 2020 (flower day).

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

Yield: 28.5 hl/ha

48% whole grapes, not crushed and vatted by gravity.

No yeast addition

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

Length of maceration: 17 days.

Light pumping-over every day until the end of maceration.

Pressing with the vertical press.

Ageing

Length: 16 months **Type:** in oak-barrels.

Percentage of new barrels: 30 %

Toasting: long and slow.

Source of wood: Cîteaux, Tronçais.

Light and soft cartridge filtration. No fining.

Bottling

February 7th, 2022 for magnums (fruit day). February 10th 2022 for bottles (root day). Limited to 3151 bottles and 90 magnums.



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