



# NUITS-SAINT-GEORGES PREMIER CRU | Les Damodes 2020



domainedelavougeraie.com



## THE WINE

### Vinification

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**Harvest date:** August 24<sup>th</sup> 2020 (flower day).

**Selection:** hand-sorted in the vineyard 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

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**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

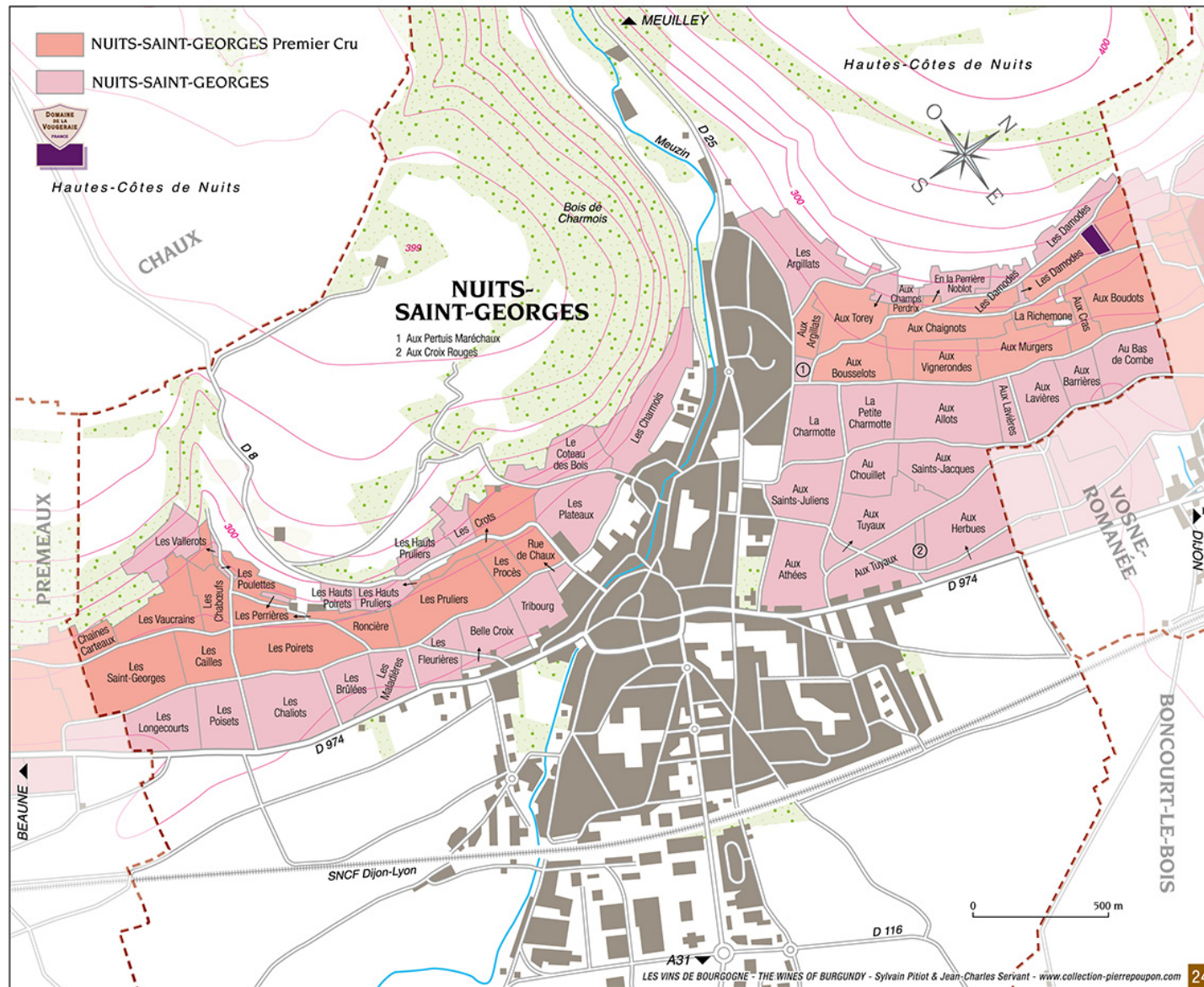
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February 7<sup>th</sup>, 2022 for magnums (fruit day).

February 10<sup>th</sup> 2022 for bottles (root day).

Limited to 3151 bottles and 90 magnums.

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