

DOMAINE NUDANT

NUITS SAINT GEORGES

Story

Nudant is a term that refers to wine growers, made popular in the 15th century. Today, Jean René and now Guillaume, his son, produce Chardonnay and Pinot Noir across 16 hectares between the Côte de Beaune and the Côte de Nuits, in about 20 renowned appellations. Using single variety and single terroir, Nudant produces village level to 1^{er} and Grand Crus, respecting both the quality of the wine as well as the preservation of biodiversity in the vineyard.

Farming philosophy : Sustainable / certified HVE in 2019

Vineyard Information

Grape varieties : 100% Pinot Noir
Plot size: 0,64 ha (1,58 Acres)
Average age of the vines : 50-60 years
South East facing
Elevation : 310m
Soil : Clay-Limestone

FARMING PRACTICES

- Training method : Guyot
- Regular plowing
- Green harvesting (avoid botrytis)
- No herbicide & No insecticide
- Use of contact treatments (mainly used in organic farming)
- Wooded area & grassed headlands

Winemaking

- Hand picked grapes / Partially destemmed/ Sorted by hand
- Cold pre fermentation maceration : 12 to 20 days
- Yeast : Indigenous
- Fermentation : concrete tank / 10-15 days at 46-89°F/
Malolactic fermentation : Oak barrels / 2-3 weeks at 57°F
- SO₂ added during vinification and after malo
- Maceration technique : Plunging / Pump-over / Unballasting
- Light Pneumatic press
- Aging : 12 months in oak barrels and 6 months in stainless steel tank / On lees
- Fined : No
- Filtration : 80% no filtration / 20% lenticular filtration
- So₂ : <100 PPM Vegan : Yes

Tasting notes

An elegant bouquet with powerful aromas of fruits, spices and mushrooms. The Nuits-Saint-Georges is a full-bodied wine with well-balanced palate and well-structured tannins.

