

MAISON A.GOICHOT

NUITS-SAINT-GEORGES
Aux Allots

Grape variety: 100 % Pinot Noir
Climat: Aux Allots
Servicing temperature: 14-16°
Ageing: 6-8 ans

Plot

Nuits-Saint-Georges is a likeable and lively town with a centuries-old history of winemaking. It gives its name to the Côte de Nuits, and its patron saint, Saint Georges, gives his name to their most famous wine. Its AOC, which dates from September 1936, includes the commune of Premeaux-Prissey in the appellation. Most of the wines grown here are Pinot Noir, but there are some plots planted with Chardonnay. The Confrérie des Chevaliers du Tastevin, Bourgogne's most famous wine-brotherhood, was founded here in 1934. The soils in the northern sector derive from pebbly alluvium washed down from up-slope, or, in the low-lying parts, silty deposits from the river Meuzin. In the southern sector the alluvia at the base of the slope originate in the combe of Vallerots where there are deep marly-limestone soils, while at the top of the slope, the rock is almost at the surface. Exposures are mostly to the East or South-East.

Vinification / Aging

Plantation density: 10 000 vine stocks per hectare. Pruning: Guyot. Yield: 55 hectolitres per hectare. Handpicked harvest and 100% oak barrels (1/3 new oak) for 18 months. Slow malolactic fermentation in barrels.

Tasting

Colour is an intense crepuscular crimson with a hint of mauve. The nose often features rose and liquorice. The young red wine has aromas of cherry, strawberry and blackcurrant, and when matured, leather, truffle, fur, game. Notes of macerated fruits (prune) complete the picture. Muscular and vigorous, chewy and full-bodied, its structure is both well-built and well-balanced and it is long in the

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Food and wine pairing

Awards and accolades