

MAISON A.GOICHOT

NUITS SAINT GEORGES

Grape variety: 100% Pinot Noir
Servicing temperature: 14 à 16 °C
Ageing: 5-7 ans

Plot

An affable and very lively town, Nuits-Saint-Georges has been a bustling center for wine for centuries. It lends its name to the Côte de Nuits and stands under the banner of Saint-Georges"?its most renowned *cru*. Established in September 1936, its *Appellation d'Origine Contrôlée* (AOC) designation encompasses both Nuits-Saint-Georges and the neighboring commune of Premeaux-Prissey.

Vinification / Aging

The grapes are destemmed and vinified in vats for about 4 weeks, revealing the full richness of their aromas. Once removed from the vats, the wines are transferred into oak barrels and aged for 15 months.

Tasting

The wine displays an intense red color, sometimes with a mauve hue. Its aromas reveal notes of cherry, strawberry, and blackcurrant, evolving toward leather, truffle, and game as it matures. Hints of macerated fruit round out the bouquet. Vigorous and full-bodied, it possesses substance and a firm, chewy texture, supported by a well-balanced, robust structure.

Food and wine pairing

Full-bodied and powerful, it pairs well with flavorful meats such as roast lamb, prime rib, duck breast, and game birds. As for cheese, it complements soft-ripened, washed-rind varieties like Époisses, Langres, or Soumaintrain.

Awards and accolades

Wine Enthusiast : 93 + Special millésime 2022 / Guide Hachette 2022 : 16/20 - 1étoile 2023 / James Suckling 2022 : 92 points

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