

GRANDS VINS DE BOURGOGNE



DOMAINE
REMORIQUET



NUITS-SAINT-GEORGES
1ER CRU LES DAMODES

TECHNICAL FILE

NUITS-SAINT-GEORGES 1ER CRU LES DAMODES

THE WINE

The grapes are handpicked and 100% destemmed. Then, they undergo a cold maceration for 4 to 5 days before fermentation begins. During fermentation, the temperature of the vats is kept below 32 degrees celsius to preserve all the aromas of the grapes. The crust is broken down and pumped over daily to obtain good concentration and colour.

MATURING - The wine is matured in oak barrels, using 28% new oak, for 15 to 20 months. The wine is not filtered before bottling.

ANNUAL PRODUCTION - av. 3000 bottles.

CHARACTERISTICS - The freshness and purity of the fruit combined with an elegant structure full of finesse reminds one of the wines of Vosne-Romanée. Being an easy to drink wine when young, it has a surprising capacity to develop and confirm its personality over time.

SERVICE TEMPERATURE - 15 to 16 degrees celcius

AGEING POTENTIAL - 5 to 15 years depending on the vintage

THE VINEYARD

AOC - Nuits-Saint-Georges 1er cru (parcel : les Damodes)

SURFACE PLANTED - 0.52 hectares

GRAPE VARIETY - PINOT NOIR

AGE OF THE VINES - 35 years

DENSITY - 11k plants/hectare

PRUNING - Guyot simple

SOILS, SUBSOILS - Brown, calcareous, gravelly top soil with a little clay over white oolite mixed with pieces of limestone that lie on compact, pink coloured limestone (Prémeaux) and stones.

VINE-GROWING - The domaine is certified as High Environmental Value (lev.3) + Terra Vitis

PAIRING W/ FOOD

RED WINE SAUCES,
RED MEATS, MARI-
NATED OR ROASTED
GAME