2021 Nuits-Saint-Georges Vieilles Vignes

Numa Cornut | Nuits-Saint-Georges, Côte de Nuits, Burgundy | Plot: Les Chaliots



From old vines in the southernmost village of the Côte de Nuits, this Nuits-Saint-Georges reflects Cornut's hands-on approach to red Burgundy — hand-harvesting, careful sorting, extended maceration with twice-daily pigeage, and a long 24-month élevage in oak that builds structure without sacrificing the appellation's characteristic freshness.

THE VINTAGE

April frost cut yields dramatically across the region, followed by a cool, wet summer that kept disease pressure high through July. Fine weather in the weeks before harvest allowed full ripeness. The wines show classic structure — higher acidity, clear terroir definition, and more restraint than the warm vintages preceding it.

TERROIR

Nuits-Saint-Georges is the southernmost village of the Côte de Nuits, lying north of Beaune on either side of the town. Limestone and marl soils with ideal eastern exposure. The appellation produces almost exclusively red wine and is world-renowned for structured, age-worthy Pinot Noir. Plot: Les Chaliots.

FARMING

The team at Numa Cornut do as little intervention in the vineyard as possible and farm using sustainable practices. They prioritize sustainable vineyard management and minimal manipulation in both vineyard and cellar.

WINEMAKING

Hand-harvested in small crates to preserve fruit integrity. Carefully sorted and destemmed. Maceration in stainless steel vats for 3–4 weeks. Pigeage twice daily during fermentation. Aged 24 months in 228L Chassin and François Frères M+ oak barrels — 12 months in once-used barrels, 12 months in new oak.

TASTING NOTES	Deep ruby. Aromas of clove, nutmeg, black cherry, and subtle toast. Full-bodied on the palate with cherry and licorice, silky tannins, and a fresh finish.
FOOD PAIRING	Roast Duck • Braised Short Rib • Venison Aged Hard Cheeses

varietals	100% Pinot Noir
farming	Low Intervention/Sustainable
alcohol	13.5
residual sugar	< 2 g/L
pH	3.49
acidity	3.44 g/L
SO_2	82 mg/L
fermentation	Stainless steel vats; 3–4 weeks maceration; pigeage twice daily
aging	24 months — 228L Chassin and François Frères M+, 12 months new

serving temp
61-64°F

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