

NUMA CORNUT

NUITS SAINT GEORGES

Nuits-Saint-Georges is the southernmost village of the Cote de Nuits, to which it gets its name and which makes up the other half of the Cote d'Or. The village produces almost exclusively red wines, although there is also a small production of white wines. The AOC is also famous for being the capital of the Cote de Nuits and is world-renowned for its exceptional red wines. This Nuits-Saint-Georges, with its deep ruby color, offers a spicy nose of clove, nutmeg, black cherry, and toasty notes. On the palate, it's full-bodied with cherry and licorice flavors, silky tannins, and a fresh finish. A perfect match for roasted duck, grilled beef, lamb chops, wild mushroom risotto, or aged cheeses like Comté and Epoisses, this wine beautifully captures the essence of Burgundy's most celebrated terroir.



SCAN ME

WINE

Blend: 100% Pinot Noir
Average Vine Age: 35 years
Alcohol Content: 12.5% vol
Aged 15 months

TERROIR

- Location: Southern Côte de Nuits, Côte d'Or.
- Reputation: Renowned for exceptional reds.
- Soil: Limestone and marl.
- Exposure: Ideal east-facing slopes.

PRACTICES

Hand-picked in small crates to preserve fruit. Grapes are carefully sorted, destemmed, and macerated in stainless steel vats for 3-4 weeks, with twice-daily pump-overs. The wine ages for 15 months in oak barrels.