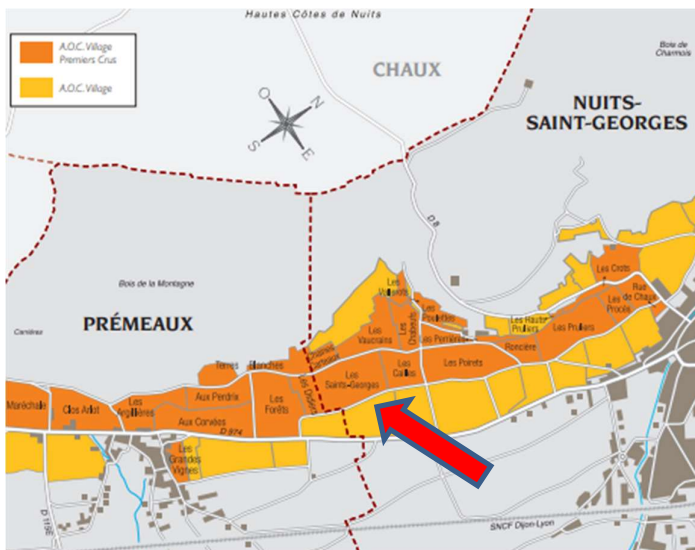


CAROLINE PARENT



NUITTS SAINT GEORGES 1ER CRU
LES SAINTS GEORGES
2018

Caroline Parent Nuits St Georges 1er Cru Les Saint Georges



100% Pinot Noir

The soils derive from pebbly alluvium washed down from up-slope, or, in the low-lying parts, silty deposits from the river Meuzin.

Organic vineyard management

No man-made chemicals customarily used. Selective pruning, along with optimized leaf pulling, green harvest when needed, and weed tilling.

The grapes, once cut, are brought back to the winery within 20' in temperature-controlled trucks.

100% manual harvesting.

Winemaking

For the winemaking process, we use stainless steel tanks and oak barrels.

Cold maceration (5°C) is done for about 3-5 days to extract flavor and color. During that time, we do some *remontage* (pump over) to keep a good contact between solid and liquid parts. After 5 days, the tanks are heated up to 25-30°C for over 10 days.

The wood for the oak barrels comes primarily from forests of Chatillonnais and Fontainebleau.

This wine is aged for an average of 18 months (50% new barrels).

Environmental credo

Organic viticulture adapted to the local terroir conditions. Bee protection protocols. No Carcinogenic, Mutagenic, Reprotoxic products (CMR) used in the winemaking process. Indigenous yeasts. Premium natural corks coated with beeswax instead of silicon.

Tasting notes

Intense crimson red color. Nose of cherry, strawberry and blackcurrant, and eventually leather, truffle, fur, game. Muscular and vigorous, chewy and full-bodied, its structure is both powerful and well balanced, long aftertaste. Wines built to age!