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Nuits Saint Georges – 1er Cru

Vaucrains, a sumptuous climat

Les Vaucrains is located on a bed of red clays with a rich, loamy, stony soil. The name of this *climat* comes from two Burgundian dialect words describing its valley-like shape (Vau) forming a crack in the hillside (Crain).

GRAPE VARIETY: Pinot Noir

AVERAGE AGE OF THE VINES: Vines planted in 1942

SURFACE AREA: 23 ares 71

VINIFICATION: After a few days of pre-fermentation maceration (5–6 days), fermentation takes place over about 15 days, without adding yeast. The cap-punching and pumping over operations are carried out as necessary to preserve all of the wine's elegance without excessive extraction. After pneumatic pressing and several days in vats, the wines are racked off by gravity, with the proportion of new barrels no greater than 25%.

BOTTLING: SO2 content: 20 mg/l of free SO2, 60 mg/l of total SO2

Tasting

An intense dark wine of outstanding power, its aromatic range plays on wild berries (blackberries and sloes), developing muskier, woodier notes and a body that mellows with time.

It is the ideal accompaniment for full-flavoured meats; roast game - such as woodcock, hare, wild boar, venison, for example - or rich sauce dishes with mushrooms will match it perfectly, especially the somewhat older vintages.