



**JEAN BOUCHARD**

## NUITS-SAINT-GEORGES



### TERROIR



*Geographical origin*

The town of Nuits-Saint-Georges gave its name to the Côte de Nuits. The Nuits-Saint-Georges appellation is divided between 2 communes: Nuits-Saint-Georges and Prémieux-Prissey for a total surface area of approximately 142 hectares.



*Soil*

The vines are located at the base of the slope to the east of the town of Nuits-Saint-Georges. The soil is brown limestone-based and covers slopes composed of Jurassic limestone.



*Varietal*

100% Pinot Noir.



*Vinification*

Vinification takes place in temperature-controlled open vats (28/30°C) with regular punching of the cap followed by 12 to 14 months ageing in oak barrels with maximum 15% new oak.

### TASTING NOTES



*Visual*

Beautiful ruby red with raspberry coloured nuances.



*Nose*

An elegant, classy nose that boasts real complexity and finesse.



*Palate*

Predominant raspberry flavours with subtle gamey notes (venison). An exquisite wine.

### SERVING



*Enjoy with*

This wine may be paired with all red meats, stews, marinated game, and full-flavoured cheeses. Try it alongside duck breast à l'orange, pepper-crusted roast beef or duck with grapes. When it comes to composing the cheese platter, opt for Cantal, Morbier and Saint-Nectaire.



*Serving temperature*

14 to 16°C.



*Cellaring*

From 5 to 7 years.

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