



MAISON
Albert Brenot

DEPUIS 1849



The Nuits-Saint-Georges AOC produces red and white wines in 41 climates classified as Premier Cru. It extends over the municipalities of Premeaux-Prissey and Nuits-Saint-Georges, with 310 hectares in total.



Pinot Noir



Manual harvest and fermentation at controlled temperatures.



Aging in oak barrels.



Gravelly sandy soils.

TASTING

This wine sports a sustained dress. In their youth, they show a certain austerity. Then over the years, their aromas diversify, evolving towards notes of fresh leather, animal, mixed with fine balsamic and «liquorice» scents.



Temperature of service: 14 to 16°C



It will go well with roasts, game, meats in sauce and fine cheeses.