



MAISON
Albert Brenot
DEPUIS 1849



Because of the high altitude of the Côte de Nuits an early harvest is not possible. On the other hand, its perfect exposure to the east enables us to produce splendid wines. Nuits-St-Georges is one of the famous village of Burgundy.



Pinot noir



Traditional: Small yield, selection of the grapes (pick out by hand). Controlled temperatures (cooling system) de-stemming, maturing on the lees.



Maturation in oak barrels for 15 months.



The soils are basically composed of limestone and marl (middle Jurassic period).

TASTING

With a bright cherry red color, its nose exudes aromas of spice blended with hints of liquorice and blond tobacco. It is full-bodied and persistent with notes of fur, spices and truffles. Nuits St. Georges wines have a high tannin content and are powerful, full-bodied and robust. This is perhaps the wine in which the Pinot Noir grape achieves the most perfect harmony between tannins and plumpness.



To drink until 8-10 years.
Temperature of service: 16-17°C



Nuits-St-Georges is the perfect accompaniment for dishes cooked with red wine sauces, roasted and grilled red meats and medium tasting cheeses.