

ALAIN MICHELOT NUITS ST. GEORGES VIEILLES VIGNES



100% Pinot Noir. Displays all the richness garnered from 45-year-old vines. Dark ruby color. Slightly jammy aromas of small red fruits with hints of vanilla. Complex flavors of blackberry, blackcurrant, and smoke. Wonderful texture and a good balance between fat and acidity. A long, elegant, flavorsome finish. To enjoy with venison, roast wild boar, or a hare stew.

Of the domain's 20 acres, over 18 are in Nuits Saint Georges. Only the oldest vines are used for this wine, they have an average age of 45 years. The grapes are handpicked and sorted and entirely destemmed. Vinification is long and slow at controlled temperature. Aged in barrels. The wines are bottled filtered, but not fined.

The 4th generation at the winery, Alain, though still in charge, has handed the winemaking reins to his daughter Elodie, and the wines have gained in finesse and purity as a result.

This is the northern half of Burgundy's famed Cote D'Or. It is home to perhaps the noblest expression of Pinot Noir; the minute yet palpable differences from single parcels of land were intuited by Cistercian monks who farmed the 'golden slope' for approximately two thousand years. From Corgoloin in the south to Marsannay in the north, the finesse & complexity of the wines is at times both hauntingly beautiful & mind-boggling.

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Tasting Note:

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Shelf Talker:

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